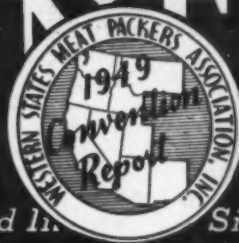


THE NATIONAL PROVISIONER



Leading Publication in the Meat Packing and Allied Industries

Since 1891

HAM AT ITS BEST
brings profit to a peak!

F for FEARN...
F for FLAVOR

A PAGE FROM THE FEARN NOTEBOOK

- Fine flavored hams are the result of careful curing, smoking and proper use of flavor building ingredients, and
- new procedures developed for the use of Fearn ingredients assure all of the fine results you want under fast operating schedules.

Fearn cures assure uniform, dependable results at lowest cost, under today's fast operating procedures; Fearn complete cures offer equally dependable curing action with added flavor builders add extra taste appeal for added sales appeal and are used in combination with regular cures. A test in your own plant will soon convince you that the FEARN way is the FAST way to better product, better sales and better profit. Ask for details.



fearn
laboratories, inc.
FRANKLIN PARK, ILLINOIS

fearn

adds sales and profits from added zest and flavor



It's the things you **CAN'T**
SEE that mean
FINER PRODUCTION!

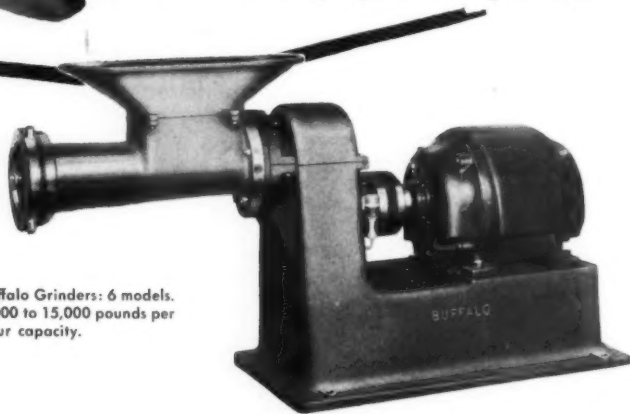
If you could put a **BUFFALO** Grinder under a microscope, you'd know why users get a finer quality of finished product, a greater capacity in production, and continuous trouble-free operation.

Engineered with precision—built by skill and to highest standards—**BUFFALO** Grinders **do** give better results and longer service!

Ask for a free catalog. Or, better yet, have a Buffalo representative explain construction and operating advantages of **BUFFALO** Grinders. There is a size for every requirement—large or small.

The results you
 want are
BUFFALO results!

- Cleaner, cooler cutting
- No "shortening"
- Even, steady flow
- Continuous, economical operation



Buffalo Grinders: 6 models.
 1,000 to 15,000 pounds per
 hour capacity.

Buffalo

QUALITY SAUSAGE-MAKING MACHINES

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Prague Powder

"UNIFIED" FOR MILD FLAVOR—APPETIZING COLOR—SAFE, FAST CURING!



Ham is the traditional Easter dish. In the parade of brands, the ham that leads is the ham that's known for delicious, mild flavor. To gain that distinction, use a distinctive cure . . . use PRAGUE POWDER! It's processed under Griffith's exclusive patents.* This process does what dry-mixing fails to do—chemically "unites" all vital, curing ingredients in each PRAGUE POWDER crystal. "Unified" PRAGUE POWDER is, therefore, a balanced and controlled cure! That's your best assurance of mild flavor, appetizing color, and fast curing with safety. Write for details, today.

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LABORATORIES

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*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

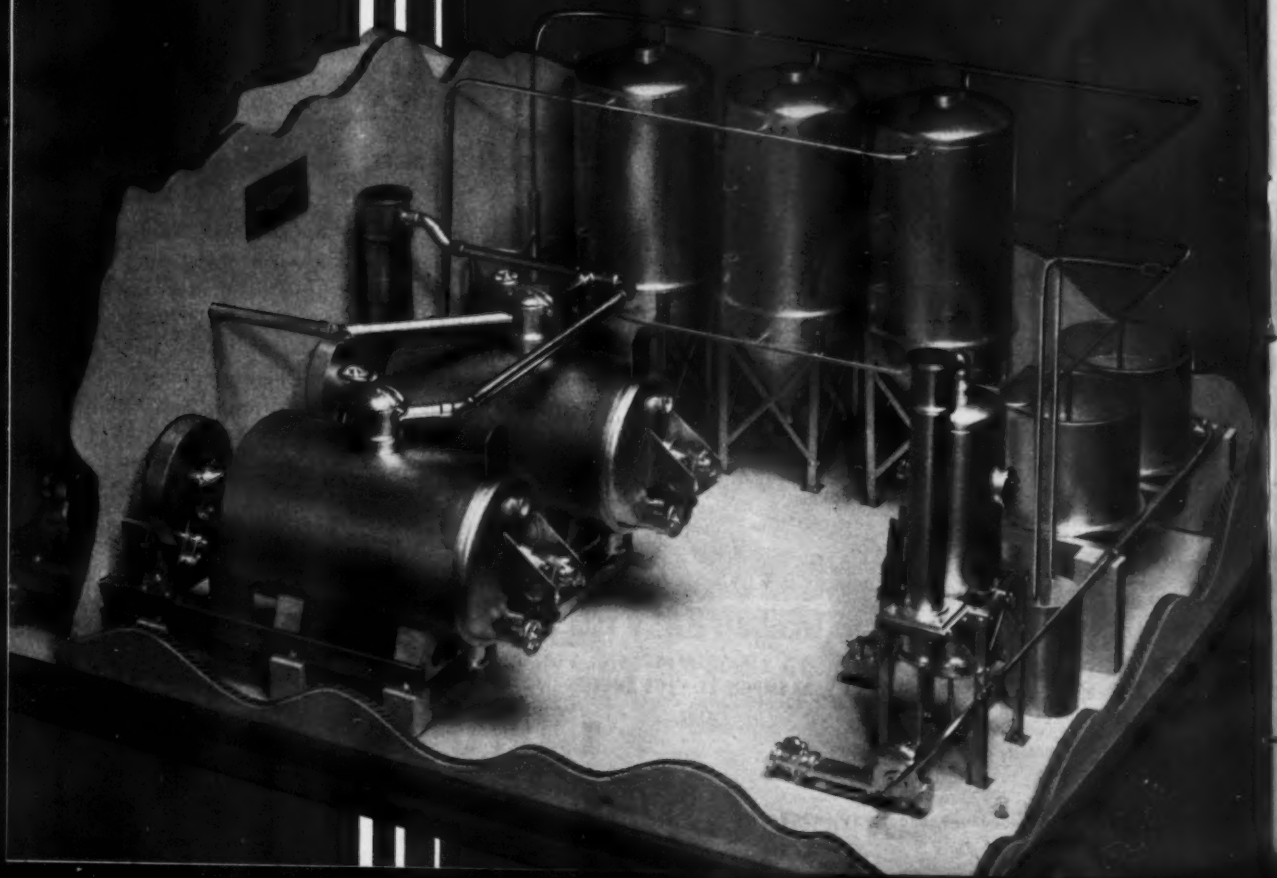
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DUPPS EXTRACTION EQUIPMENT

There is no more modern, better way of extracting than Dupps Extraction Equipment. Carefully designed to give you complete control of the extraction and for removal of the impurities you produce, it cuts you out of production downtime. It will assure results to you in addition it provides immediate the possibility of installing Dupps Extraction Equipment on your plant with economy.

THE DUPPS COMPANY

AMERICAN ROAD, CHICAGO, ILL.





BOSS STUFFERS

100 to 500 pounds capacity.

Lid and yoke swing on cold rolled steel pin with bronze collar for ease of opening and closing.

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

Coarse pitch, double lead screw for rapid operation of lid.

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

Right or left air intake (except 100 lbs. size which has 1 air intake only).

Globe valve and syphon create vacuum beneath piston for quick return.

Silencer for air exhaust.

Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

Two stuffer cocks on all but 100 lbs. size.

Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size which is equipped with one set).

Zerk grease fittings throughout.

Best Buy BOSS

There is a smooth BOSS Stuffer of the proper size to fit your need. For more details call in your nearest BOSS representative, or write direct for our new Sausage Machinery Catalog No. 627.

THE Cincinnati BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



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*Strength is their
Strong Point!*



Special attention
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Manufacturers of cellophane and other cellulose products since 1929

Plant: Fredericksburg, Virginia ★ General Sales Office: 350 Fifth Ave., New York 1, N. Y.

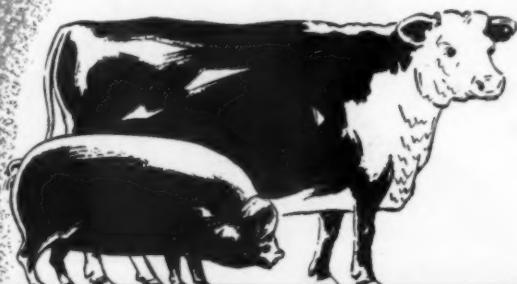
Casings Division: 111 North Canal Street, Chicago 6, Illinois

Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto



Year after year— Meat Packers

SHIP IN WIREBOUNDS



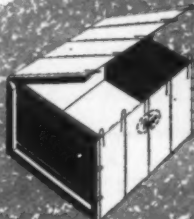
FOR
GREATER PROTECTION
LIGHTER WEIGHT
EASIER ASSEMBLY
FASTER REFRIGERATION
LOWER COST

Yes, for more than forty years Wirebound Boxes have served Meat Packers by providing the safest, most economical means of shipping meat products of all kinds.

Because Wirebounds can be ready to pack in less than a minute, can be closed in a matter of seconds, can withstand extreme moisture and temperature conditions and take rough handling in all phases of warehousing and shipping — millions are used annually by the Meat Packing Industry.

**SIXTY WIREBOUND PLANTS THROUGHOUT
THE UNITED STATES**

WIREBOUND BOX MANUFACTURERS ASSOCIATION
ROOM 1830, NORLAND BUILDING, CHICAGO 3, ILLINOIS



Wirebound
BOXES & CRATES



Out of this **BRIEFCASE** can come MORE PROFITS for you

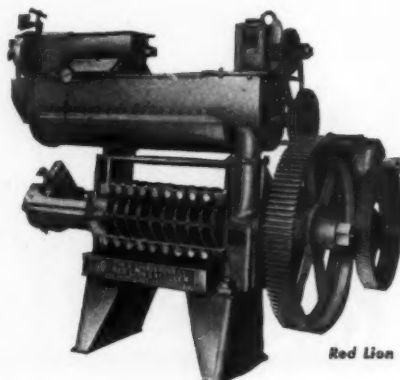
● The briefcase shown above belongs to an Anderson Expeller® Engineer. In it he has data and pertinent information on pressing cracklings that can be of top interest to you.

There's no sure way that that briefcase with its contents and its bearer can reach you without being invited. Here's a suggestion we'd like to make. Arrange a three-way appointment for you, your production or plant manager and the owner of the briefcase. Are you using Expellers now? If not, get him to give you complete data on how you can greatly increase your profits through the installation of Crackling Expellers. If you are already using the Expeller process, we still suggest a three-way meeting and we're sure that if the three of you will dig into the facts on Expeller crackling production in your plant, he can offer suggestions and ideas which, carried out, will show you considerably greater profits for the year 1949. Best of all, there's no obligation involved. May we hear from you?

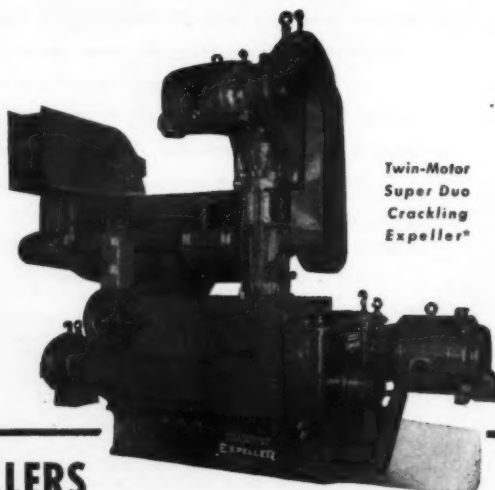
THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio

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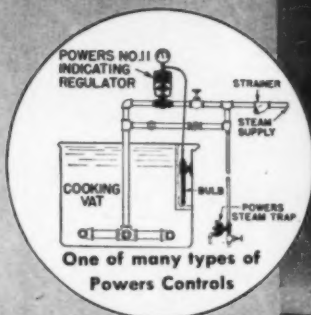
Red Lion



Twin-Motor
Super Duo
Crackling
Expeller®

Only ANDERSON makes EXPELLERS

For Better TEMPERATURE CONTROL



Powers Air-Operated Recorder Regulators are also available for any of these processes.

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COOKING VATS
TANKS • KETTLES • DRYERS
SAUSAGE COOKING and
STEAMING CABINETS
SMALL SMOKE
HOUSES

**Self-Operating
Easy To Install**

Prevent OVER-heating
Save Labor — Improve
Quality of Your Product

Large Easy-to-Read Dial
Thermometer Indicates
temperature of process being
controlled by POWERS
No. 11 Indicating Regulator
shown below.



Also
WATER HEATERS
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POULTRY PROCESSING
EQUIPMENT and
many other uses



Powers No. 11 Temperature Indicating Regulators Controlling Ham Cooking Vats

Use

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SIMPLIFY your temperature control problems by standardizing on POWERS regulators. Use them wherever you want to maintain a constant temperature with year after year dependability of operation. Often give 10 to 25 years of service and pay back their cost several times a year. Phone or write our nearest office for estimate, or get a copy of New Catalog 329. (49MP)

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IN 50 CITIES

REGULATOR CO.

Over 55 Years of Temperature and Humidity Control

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LIPTON SMOKE UNIT

*in combination
with the*

THERMOSTATIC CONTROLLED SMOKEHOUSE HEATER

*"Revolutionizes
the Smoking Process"*



*Patented in the U. S.
and Foreign Countries*

*This illustration shows a
LIPTON SMOKE UNIT Size #10*

*There are four other units of different sizes and
capacities, which will adequately service any size
or number of smokehouses*

● **WHAT OUR CUSTOMERS
SAY AND WHY THE UNIT PAYS
ITS COST IN A VERY SHORT
TIME:**

1. Eliminates fire hazard.
2. Sawdust bill cut in half.
3. Delivers clean smoke at the rate of 500 cu. ft. per min.
4. Eliminates need for cleaning smokehouse walls.
5. Provides good circulation of smoke to all parts of house.
6. Permits better temperature control and less shrinkage.
7. Saves materially on clean-cages and trees, since no creosote is deposited on them.
8. Smoked products have better, more uniform color.
9. Eliminates streaking and spotting of product.

The **LIPTON SMOKE UNIT** gives you distinct benefits such as increased sanitation, no sparks in houses, improved quality of product. It delivers revolving washed smoke giving perfect distribution in the house and produces better tasting products by washing the impurities from the smoke. Saves cleaning expenses by eliminating deposits of tar, soot and resin on walls, cages, doors and products. The unit may be connected to several houses and used without or with

The **LIPTON SMOKEHOUSE HEATER**—This gas heater gives perfect control of temperature in the house through thermostatic regulators and does away with dangerous open flames in the smokehouse. It assures uniform temperatures throughout the house and complete circulation of heat and smoke, regardless of weather conditions and outside temperatures. Smoking time and shrinkage are considerably reduced.

The combination of the **LIPTON SMOKE UNIT** and the **LIPTON SMOKEHOUSE HEATER** solves the problem of making the smokehouses not only sanitary and clean, but also fireproof.

LIPTON SMOKE UNIT shown above is equipped with our automatic sawdust feeder. This feeder will increase efficiency to a considerable extent, as it distributes the sawdust evenly and frees the operator for other duties.

*Use Our Extensive Experience in All Your Smokehouse
Problems. Available to You with no obligation on Your Part.*

MARTIN H. LIPTON CO., INC.

32 Tenth Avenue

● New York 14, N. Y.

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**ORDER
Now!**



STYLE B—MESH GLOVES

Thumb and 4 fingers or thumb and 2 fingers. Specify right or left hand. Large, medium, small.



BONING HOOKS

No. 2—Stainless steel. Alloy handle.
No. 4—Black steel. Wood handle.

Here are just a few of the necessary items used daily in meat packing and sausage making plants. A complete line of supply items, constructed with the finest materials and workmanship are available for immediate delivery. So send for the new EBSCO Catalog today. Your mail orders receive immediate attention and are shipped promptly.



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Considered standard in weight and strength. Fine quality. Order according to size hams to be processed.



HINDQUARTER BAGS

Required for sanitary handling. Cut and sewn to size. Fine quality. Also fore quarter bags.



No. 2 LOAF STUFFER

Stainless steel. Outlet closes to 4"x2½", opens to 4"x4". Use 3¾" and 4½" H, L & R Visking Casings or equal.



ALUMINUM SHOVELS

11"x14" blade. 4½ lbs. Aluminum handle and grip. 10-gauge aluminum alloy heat-treated blade.



HOG WASH VALVES

Self-closing with inset for 1" hose. Brass. Length, 5¼". Head diameter, 2".



ALUMINUM SCOOPS

Die cast scoops and spades from high polish cast aluminum alloy. Five sizes.

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Listing all items used in meat packing and sausage making plants.

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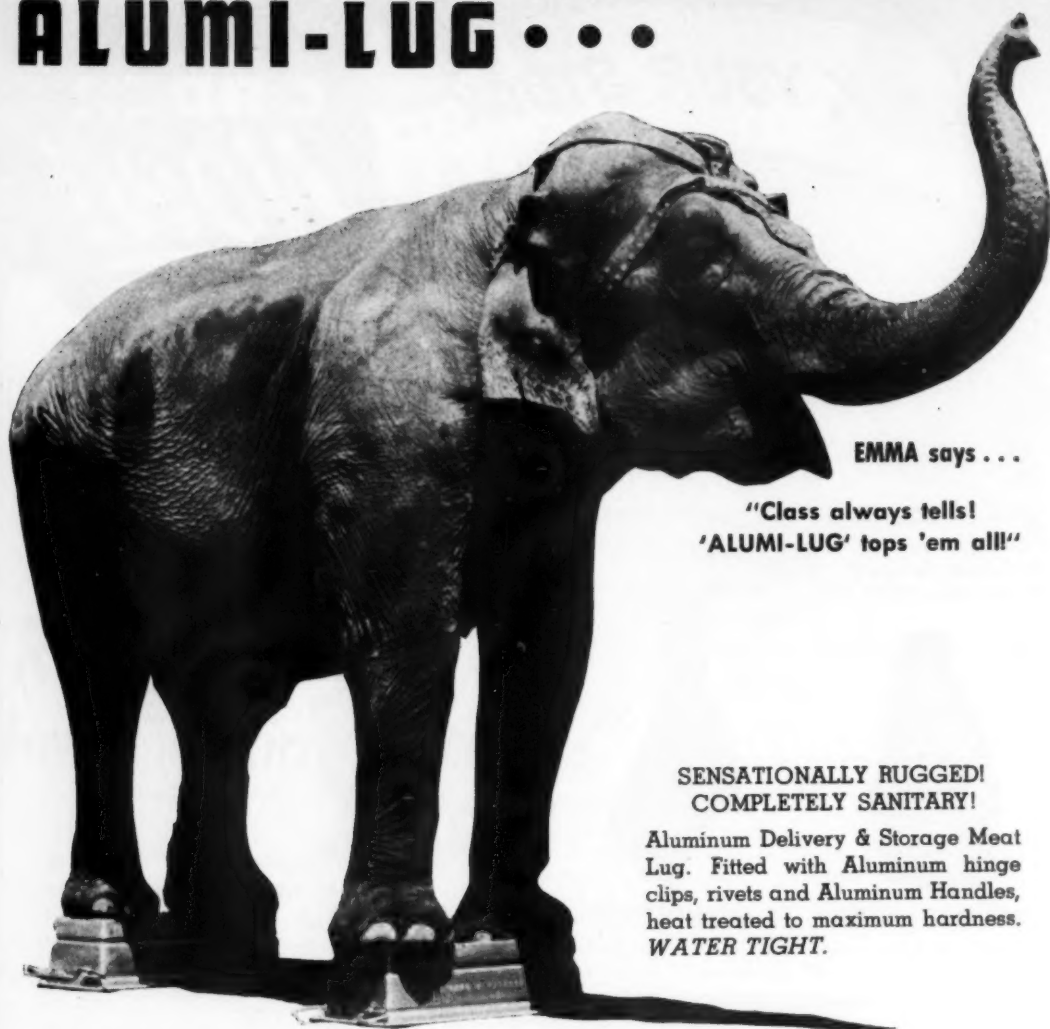
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**MEAT PACKERS' AND SAUSAGE
MANUFACTURERS' SUPPLIES
AND EQUIPMENT**

ALUMI-LUG . . .



EMMA says . . .

"Class always tells!
'ALUMI-LUG' tops 'em all!"

**SENSATIONALLY RUGGED!
COMPLETELY SANITARY!**

Aluminum Delivery & Storage Meat
Lug. Fitted with Aluminum hinge
clips, rivets and Aluminum Handles,
heat treated to maximum hardness.
WATER TIGHT.

"EMMA" A 9000 Pound Elephant, Standing on
"ALUMI-LUGS" Each weighing **ONLY 11 pounds.**

Standard Size Price \$14.50 Ea.

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Quantity order discount

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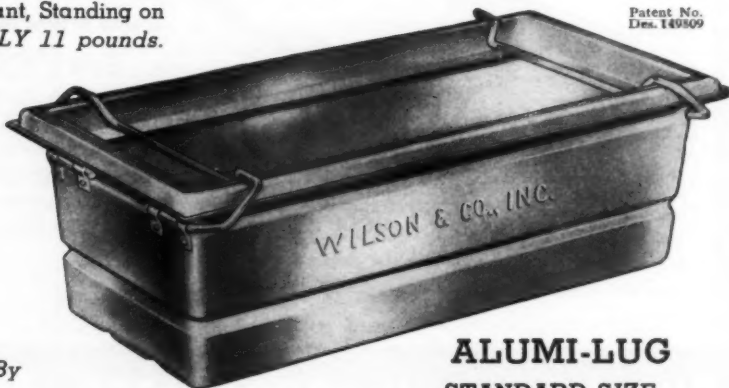
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—Designers—Engineering—

Manufacturing of Aluminum Products

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GLENDALE 1, CALIFORNIA



Patent No.
Des. 149809

ALUMI-LUG

STANDARD SIZE

32" Long x 13½" Wide x 10" Deep

Cubic Content 2.45 Feet

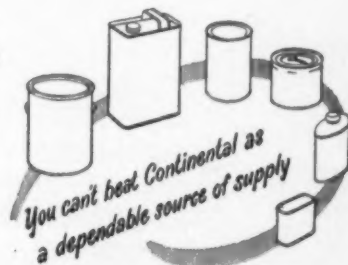
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"ALUMI-LUG" Stacks and Nests

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This Partlow Model A Temperature Recording Controller is used to control, and at the same time record, the temperature of gas, oil, steam or electrically heated smokehouses, ovens, kettles, solder pots or other heated processes which operate below a temperature of 1000° F.

Available in five temperature ranges

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The red pointer is set at the temperature desired and from there on the operation is automatic.

Three types of switches, normally "on," normally "off," or single pole, double throw are available in capacities up to 4 amp. 125 v., or 2 amp. 250 v. A.C., for operating solenoid valves, heating elements or relays for controlling larger loads and motors.

The same instrument, without the control switch, for temperature recording only, is also available.

Ten inch paper charts are driven by an electric or spring operated clock as specified.

The standard capillary length of the element is five feet but longer lengths can be furnished.

LIST PRICES

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Wall Type.....\$100.00

Flush Type.....115.00

Model AP Recorder only—See Bulletin 900-A

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Send for Bulletins 900-A and 901-A.

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Manufacturers of Partlow Temperature Controls, Safety Gas Valves and Gas Burning Equipment

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The AFRAL sugar cure has a specially prepared liquid sugar base

Laboratory controlled to insure uniformity

Contains all the necessary curing ingredients . . . saves labor costs.

Produces that grand old flavor and lasting color

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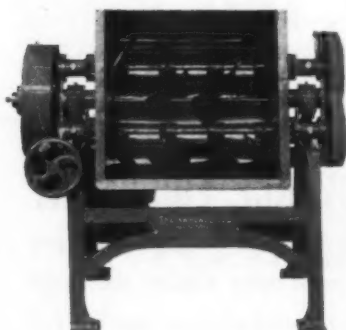
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THIS Year...choose

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Many leading sausage manufacturers from coast to coast prefer RANDALL STUFFERS, MIXERS, CUTTERS and OVENS . . . because RANDALL EQUIPMENT is produced by engineers who also know the sausage making business, and whose long years of experience and "KNOW HOW" are put into every RANDALL product. Remember . . . low initial cost plus dependable, efficient service, which you will get from RANDALL equipment, can spell PROFIT for you this year.

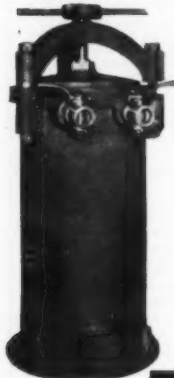


RANDALL MEAT MIXER

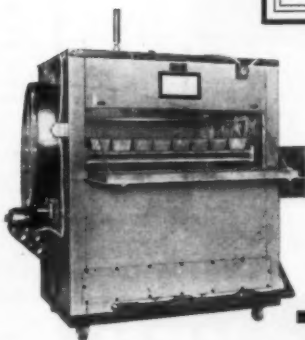
Has 8 sturdy, scientifically designed paddles capable of mixing 400% of meat. Silent chain drive. All gears covered. Tub turns 45° for easy cleaning.

RANDALL No. 231 STUFFER

Designed for fast production. Has polished stainless meat valves, guaranteed leak-proof piston, exclusive safety features. Cannot operate when lid is open. 100% to 500% capacity.

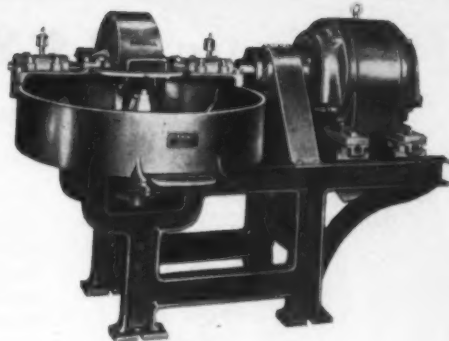


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STURDILY BUILT in one compact unit. Door placed for convenient loading and unloading. Has 8 revolving shelves holding eight 6" meat pans. Gas heated. Well insulated. Automatic heat control. Attractive gloss enamel.



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An indispensable machine to any efficient sausage kitchen. Cuts and mixes evenly and quickly. A RANDALL CUTTER is available for every size of plant—125% to 800% capacity.



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A speedy, efficient, power-driven cutter to do a better job at lower cost. Has protected moisture-proof motor. Prices low to pay big profits on investment.

RANDALL equipment is Guaranteed

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R. T. RANDALL & COMPANY

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Philadelphia 6, Pa.

The New-ALEXANDER GRINDER



TWO SPEEDS-DOUBLE KNIFE & PLATE

Other Exclusive Features . . .

Designed for quality meat grinding.
Coarse and fine in one operation.
It meets the most rigid sanitary and safety requirements.
Feed screw and cylinder made of NI-RESIST corrosion resistant castings.
Has large stainless steel feed hopper tray with guard rail.
Motor built into base completely protected.
Available in two sizes, six inch and eight inch diameter plates.

DIANA DICING MACHINE

Cuts

FATS-PORK-RAW and BOILED BEEF-LAMB - VEAL - CHICKEN and ALL KINDS of FRUITS, VEGETABLES, Etc.

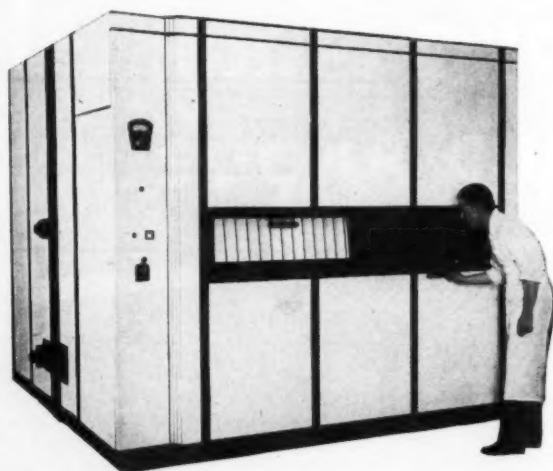
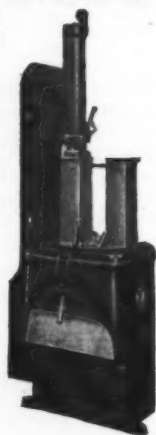
In Uniform Cubes from $\frac{3}{16}$ " to $1\frac{1}{4}$ ". Also cuts plates $1\frac{1}{2}$ " sq. from $\frac{1}{16}$ " up, and strips up to 5" in length. Capacity up to 1800 lbs. per hour. Many prominent Packers and Cannery are satisfied users of the Diana Dicing Machine. Designed for fast production. Easily and quickly cleaned.

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is engineered to do the job
by men who KNOW the meat
loaf production business!

Batch after batch of perfectly baked and crusted meat loaves means a steadily growing list of satisfied customers . . . and increased profits! Automatic controls, safety burners, oil-sealed drives and rust-proof, easy-to-clean interiors are but a few of the reasons why ADVANCE equipment is the first choice of Meat Packers from coast to coast. No burned or cracked loaves . . . no complicated methods . . . ADVANCE does an exceptional job every time! Cash in on those "bonus years" of trouble-free service by installing an ADVANCE OVEN and DIP TANK in your plant now! There are single and double models to fit every need.

Write for full particulars today!

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COMPANY

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● ADVANCE DIP TANKS are economical to use . . . simple to operate . . . easy to clean . . . and are designed especially for meat loaf production. Thermostatic controls provide controlled heat, prevent smoking of shortening, give loaves more appealing color and a uniform, attractive, sales-winning crust. Don't delay . . . write today for further details.



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Smoke penetrates evenly, deeply, easily, through Armour Natural Casings. Yes, Armour Natural Casings give your sausages the fine smoky flavor your customers prefer.



Use these fine natural casings to give your sausages all of these advantages:

<i>Appetizing Appearance</i>	<i>Inviting Tenderness</i>
<i>Finest Smoked Flavor</i>	
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ALSO HOG THYROIDS, PITUITARY GLANDS,
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TODAY'S Layne Well Water Systems and Vertical Turbine Pumps set an amazingly new high in long lasting quality and big dollar value. Years and years of constant improvements in design has given them unmatched overall efficiency. And along with high efficiency there have been many improvements in quality. All strain points have been made heavier and stronger. All bearing surfaces are now tougher and longer lasting. Controlled precision in manufacture has added more smoothness to operation.

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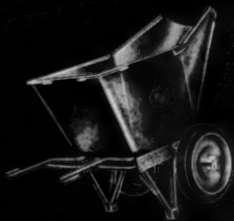
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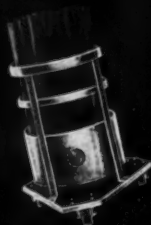
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Western States Meeting

CONVENTION activities were attended by 955 packers, sausage manufacturers and associate members and included a DINNER DANCE (see page 61), a LUNCHEON-FASHION SHOW (page 57) and an EXHIBIT of packinghouse equipment and supplies (see pages 51, 55, 63 and 65). CHAIRMAN OF THE BOARD Henry Coffin's report is summarized at right and that of E. F. Forbes, president and general manager, is found on page 30. Officers of the association are listed on page 57. Members heard Alan Rogers outline a PUBLIC RELATIONS JOB FOR PACKERS AND PRODUCERS (page 33); Rilea W. Doe admonish DON'T BE YOUR AGE (page 37); Robert Gros ask WHAT OF TOMORROW? (page 41); federal officials explain the USE OF NEW COLOR PHOTOGRAPHS IN MEAT GRADING; reports by the HIDE (page 37), ACCOUNTING (page 47) and TALLOW AND GREASE (page 64) committees; J. G. Schnitzer analyze the OUTLOOK FOR HIDES AND LEATHER (page 42); Dr. M. E. Ensminger scan FUTURE OF MEAT THROUGH RESEARCH EYES (page 48) and M. S. Rukeyser predict WHAT'S AHEAD FOR WESTERN BUSINESSMEN (page 58). Pictures of many who attended appear on pages 31, 32, 35, 38, 39, 43, 44 and 67.

WITH registration at 955—largest on record—crowding the 1,000 mark, the Western States Meat Packers Association held its third annual meeting on February 9, 10 and 11 at the Palace hotel in San Francisco.

The responsibility for leading the association during the first year in which support will be derived directly from the membership (during the formative period support was "pledged" in part) will be borne by Henry L. Coffin of the Gibson Packing Co. as chairman of the board; E. F. Forbes as president; Douglas Allan, James DeVine, K. J. Maxwell, A. T. Luer and G. P. Chambers as vice presidents; W. S. Greathouse, secretary, and George H. Lincoln, treasurer. (See page 57 for the complete list of officers and directors).

Reporting to the meeting, secretary W. S. Greathouse said that the total membership of the association is now 241, of which 128 are regular and 113 associate members. This compares with 129 regular members and 80 associate members at the time of the 1948 convention.

In their reports to the membership, chairman Henry L. Coffin and vice president A. T. Luer stressed the view that western independent meat packers

need the association to represent their interests in connection with many problems of sectional and national importance.

"You will need this association," said Luer, "within the next two, three or four years a whole lot worse than the association will need you."

In reviewing the 1948-49 year, Coffin pointed out that two of the major objectives in the association's program—freeing packers from the cost of federal meat inspection and the removal of controls on exports of fats and oils—had been accomplished. He noted that the American housewife has again shown her power in deciding the price level at which meat will sell and emphasized that because of the keen competition in the industry she does not need any government controls to help her do the job.

"Government controls in the future," said Coffin, "or any government controls that we have had in the past on the meat industry have only resulted in higher prices, black markets, shortage in production and utter confusion in our economic setup. We certainly do not want any more of that condition to exist in Washington."

Coffin stated that the Western States

Meat Packers Association has a public relations job to do within the industry



H. L. COFFIN

and with livestock producers and consumers. He said that the livestock and packing industry must work out a method of presenting mutual problems to consumers so that they understand them.

"Not too far in the future," said chairman Coffin, "this western part of the meat packing industry will find that it must bring to the attention of the consumers of this area, through advertising, the benefits of purchasing our own western products."

He urged western packers to support the national lamb industry promotion and contribute to the American Wool Council.

"It will take a lot of hard work during the coming year and the next year," Coffin warned, "to get our business adjusted down to normal. We should watch our operating costs and our capital investments. During the past year or two, with the money that has been required to run a meat packing business, with prices soaring every week, and with the government demanding a terrifically large percentage of earnings, it has not left you much money to expand your operations, to improve your capital setup and carry on your business. We see the margins on packers' statements becoming narrower and narrower under conditions where government, after labor, leaves us very little on which to operate."

"It behooves all of us to see that we maintain as much money in our bank accounts as possible. I truly believe that the money you have in your bank account may mean more to you than any other item in the operation of your business. It may mean a lot more than it has in the past. We certainly don't think prices are going to stay where they have been forever."

"Another thing we should watch is wasting our money on credit extension. The time is coming, from a credit standpoint, when we should maintain the credit basis we did prior to the war. We may have some difficulties ahead of us in this respect and I think every packer is conscious of the fact that he is certainly going to have to try and sell his merchandise for money all of the time."

"There is one more item I would like to mention relative to our business. We all realize today that we have a labor administration in Washington. I really don't believe that there is a good sound thinking labor man in the country who is not conscious of the fact that he and his organizations probably have more to say down in Washington than we do. I feel that particular group can be of definite value and help to the

Forbes

Battles Won by WSMMPA But Others Lie Ahead

THE rise in livestock prices to a peak where it was almost impossible for meat prices to follow, and the more recent decline to levels causing losses to feeders and packers, made the last half of the



E. F. FORBES

year a very trying period for the industry, according to the report made by president E. F. Forbes to the WSMMPA membership.

"We believe that the time has come," said Forbes, "when the consumer can feel that meat prices have dropped to a point commensurate with his purchasing power and will again resume buying on a free scale. This, together with purchases by the government from domestic rather than foreign sources, should help put stability back into our live and dressed meat markets. We hope that this will occur rapidly so that we will not have a disastrous year even though we may only prosper to a small extent."

Forbes suggested that packers should talk about meat prices in terms of what the consumer's 1947 and 1948 earnings bought in comparison with his pre-war earnings. He pointed out that the National Industrial Conference Board had found that back in 1914 an average wage earner had to spend 30 hours on the job to buy a week's supply of food for his household; in 1948, the same family-size basket of food cost quite a few more dollars than it did in 1914, but was earned by only 12 hours of work instead of 30.

Noting that the association's aims of freeing packers from the cost of federal meat inspection and removing export controls from fats and oils had been ac-

complished, Forbes said that WSMMPA and the National Renderers Association would continue to press for full exemption of fats and oils from the nominal restrictions still retained by the government.

The threat of "bread softeners" as lard substitutes, he stated, is being met by opposing their approval by the Food and Drug Administration.

The continuing effort by midwestern packers to obtain advantageous freight rates to the Pacific Coast is being fought, Forbes asserted, and he noted that most recently some packing companies have been applying for storage-in-transit rates.

"In other words," he declared, "they are now starting to put a ring around us by placing meat in cold storage plants at such points as Omaha, Klamath Falls, Kansas City and Phoenix and bringing it out for sale in our area during periods when production is declining seasonally. This, I believe, is one of the most serious things we have faced yet."

Forbes related that the association had protested the unlimited importation of Canadian cattle and meat because of the difficulty it created in some western areas. The board of directors will probably have to face the situation again this fall.

WSMMPA, said Forbes, is participating in a program with nine western agricultural colleges to promote production of good hogs in the area. He asserted that certain sections in the West had once produced thousands of hogs but were not doing so today; some progress toward expansion has recently been made in the state of Washington.

Resumption of domestic beef purchases by the Army at the rate of 4,000,000 lbs. per week should have a stabilizing effect on the heavy cattle market, according to president Forbes. He pointed out that WSMMPA won a victory when Secretary Royall ordered Argentine beef purchases halted since the association had been the only group to press the matter.

WSMMPA packers comprise an important part of the meat industry in the far western area, Forbes declared.

"The independent packers in the area which we cover do from 70 to 75 per cent of the meat business in these nine western states. Approximately 90 per cent of the packers in these nine western states are within our membership. We certainly should be consulted when a program is contemplated which would be of importance to this section."

"We are still working on many subsidy cases in Washington in which we

packing industry. I think that we should use these people in a friendly manner, keep them friendly, and ask them to help us in any of our problems. We have some people in Washington who would like to see the government run everything, but I know that the laboring man certainly doesn't want to be working for the government. I think we should ask him to help us more than we do. I notice that some packers and some industries feel that they should not obligate themselves to labor. That isn't the situation. I think we have an ally there that we can depend on to give us some help if we ask for it."

WSMMPA packers comprise an important part of the meat industry in the far western area, Forbes declared.

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"We are still working on many subsidy cases in Washington in which we

A WIDE CAMERA SWEEP

1. A. W. Spriggs, secretary and manager, Noble's Independent Meat Co., Madera, Cal.; A. H. Lenhard, partner, Alta Meat Co. Dinuba, Cal.; Cornelius C. Noble, owner, and Edward E. James, Noble's Independent Meat Co., Madera.

2. Mrs. Jane McGuire, secretary to E. F. Forbes of WSMFA, and T. H. Anderson, sales manager, Valley Meat Co., Marysville, Cal.

3. Part of the WSMFA staff: B. W. Campton, southern California representative; Wallace F. Gould, administrative assistant; E. F. Forbes, president and general manager, and L. Blaine Liljenquist, Washington representative.

4. Paul Jerome, owner of Phoenix Tallow Co., Phoenix, Ariz.; Robert B. Linsmeyer, vice president, Maricopa Packing Co., Phoenix, and A. C. Mueller, Coronet Packing Co., Los Angeles.

5. Sidney J. Gambord, president, Gambord Meat Co., San Jose, Cal.; Mrs. Sidney Gambord; Mrs. Ben Gambord; Ben Gambord, secretary-treasurer of the firm.

6. M. J. Borelli, manager, M. J. Borelli and Co., San Francisco; Mrs. M. J. Borelli, and Mrs. A. Lavick of the Borelli company.

7. Sam Rosen, buyer, Rosen Bros., Los Angeles; Manuel Hoffman, owner, and Edward H. Hoffman, secretary-treasurer, Hoffman Bros. Packing Co., Los Angeles, and E. J. Steiner, Kentmaster Manufacturing Co., Los Angeles.

8. Mr. and Mrs. Clay Hudson, E. G. James Co., Chicago.

9. T. D. Anderson, industrial relations consultant, San Francisco; Mrs. Anderson, and Douglas N. Allan, manager, James Allan & Sons, San Francisco.

10. Harold Banks, secretary, Walla Walla Meat and Cold Storage Co., Walla Walla, Wash.; F. M. Lowden, jr., president and general manager of the same firm.

11. Ellis McClure, manager, Cuyamaca Meats, Inc., El Cajon, Cal., at The National Provisioner service board.

feel we have a good chance of making a recovery. . . . We are faced with legislation on stream pollution on which we must work so that an undue financial burden will not be placed on packers. . . . Legislation requiring the cooking of all garbage fed to livestock is another problem. . . . We are fighting the application of the use tax to artificial casings.

"We successfully won our case with the Wage and Hour Division in connection with the Walla Walla Meat Company. The division said that it had the right to determine what should be allowed for clothes-changing time, regardless of the period on which the packer and union had agreed. Had the division been successful in that matter it would have moved right on down through the rest of our states.

"In connection with our supply serv-





AMONG THOSE PRESENT

1. Joe Dillier and Frank Halter, partners, Made Rite Sausage Co., Sacramento, and F. L. Ritter, representative of the Western States Meat Packers Association in the Northwest, Portland.
2. Mr. and Mrs. George H. Lincoln, general manager and secretary, Standard Packing Co., Los Angeles.
3. Anton Rieder, president, Coast Packing Co., Los Angeles, and O. B. Joseph, president, James Henry Packing Co., Seattle.
4. T. G. Johnson, partner, Made Rite Sausage Co., Sacramento, and Julius Maurer, partner, St. Paul Sausage Co., St. Paul, Minn.
5. Harry Smith, owner, Selma Dressed Beef Co., Long Beach, Cal., and George Kort, sales manager of the firm.
6. Mario J. Ciampi, architect of San Francisco, and Henry Levy, H. Moffat Co., San Francisco.
7. Mrs. and Mr. David L. Minch, president, Minch's Wholesale Meats, Red Bluff, Cal.
8. S. L. Kedzieraki, U.S. Department of Commerce, and O. L. Brown, owner, Medford Meat Co., Medford, Ore.
9. Ray Williams of E. G. James Co., Chicago, with Mrs. Williams.
10. W. R. McBroom, Irish-McBroom Packing Co., Eugene, Ore., receiving a radio prize, with Ken Friend, manager of branches, and Mrs. R. L. McManus, traffic manager, National Ice & Cold Storage Co. of California, San Francisco.
11. R. H. Lamping, manager, LeFiell Bros. Co., San Francisco, with Dr. Harry Shepherd, superintendent of meat inspectors, State of California, Sacramento.
12. George E. Smith, general superintendent, Coast Packing Co., Los Angeles, and Ted Barrett, master mechanic of the Coast Packing Co., Los Angeles.

ice, I am especially proud of our contract on petroleum products. In December the members bought 130,000 gals. of gasoline alone, not counting oil and grease, and this association sent back \$2115 in refunds to them.

"We intend to see that a rider is attached to the Army appropriation bill requiring the U.S. government to buy meat from domestic sources for its troops no matter where they are stationed in the world. The law today stops the sale of Australian meat to our troops in the Philippines; we now intend to see that this same law applies to our troops wherever they are.

"We also will have to watch very closely to see that controls are not restored on hides and skins. I think we have proved our point that it was right to take the controls off of hides, and that they have followed the law of supply and demand up and down and restored to a great extent the normal relationship that always existed between average prices of hides and cattle.

"We shall continue to work for improvement in the quality of our hides until eventually we bring them to the

same level of quality as those taken off in all other parts of the country."

Taking a look at the problems of the individual packer Forbes said:

"This year you will have to cut your costs, improve your selling and the appearance of your products and install the latest type of machinery, if the savings in labor and other costs will bear the capital investment. I believe that this year will be a shakedown period in many lines of business, including ours, where over-distribution has occurred because of soft going. The packer who cannot sell aggressively, who cannot cut his costs, who cannot create business enough to make money this year, is in very grave danger of not being in business at the end of the year. We should not fear competition. This industry was born of fair and legitimate competition. The only type of competition that we fear is monopolistic competition from which small businessmen, such as we are, have no adequate defense.

"We are looking to the government to correct some of the monopolistic tendencies that have grown up in business, and particularly in the meat packing and in soap manufacturing, and we hope that this corrective legislation will be passed. Some of it has already been introduced in Congress. I believe with legitimate competition that any independent packer who knows his business can continue to stay in business."

Rogers

Producer, Packer Have Public Relations Job

THE job of selling the meat industry to the general public should be done jointly by producers and packers, and the importance of the job should not be underestimated, is the opinion of



ALAN ROGERS

Alan Rogers, vice president and chairman of the public relations committee of the American National Live Stock Association. There was a time when neither the packer nor the stockman gave much thought to public relations; most industry was completely unconcerned with public opinion. When "the great awakening"

came, packers were the first to realize that they had a responsibility to the consumer and that it was important to ex-

plain their business to the public who bought its products.

The producer was a little slower to realize that changing times made it necessary to tell people a little about himself, Rogers said. Since his business kept him somewhat removed from his fellow man and forced him to rely upon his own ingenuity and judgment, he became strongly individualistic. That characteristic, plus the fact that the packer merchandised his products for him, made him feel that he should simply mind his own business. The general public, coached by the novelist and script writer, pictured him as a two-gun fighter with fancy shirts and silver mounted spurs . . . a combination glamour boy and pirate. But finally the producer awakened to the fact that "he had better square himself with his consumer."

Rogers reported that in 1948 the livestock producer took on the job of forestalling attacks by the public—largely brought on by misunderstandings—by keeping it informed of what he was doing. In this work producers have had the help of the National Live Stock and Meat Board, of meat packers and others in the industry. They will need more financial help and advice in the future, Rogers said. He discussed some of the public relations projects of his organization and the livestock industry and some of the problems involved.

The fact that there are many thousands of individuals, scattered widely over practically half the nation, engaged in production of livestock, makes any public relations undertaking more difficult. The American National Live Stock Association considered its present public relations program for a long time and then proceeded with caution. Rogers said that they are encouraged with the progress which has been made in the year the program has been working. Not only has the press shown a willingness to help but it has also shown a marked understanding of the economic factors and problems involved.

His association will soon distribute a booklet titled "Meat on the Nation's Table" which shows the great contribution that the livestock and meat packing industry makes to the economic and dietary welfare of the country. Designed especially for distribution to chambers of commerce and other civic groups, it shows pictorially how the money that producers receive from livestock is spent in the community—for housing, food, gasoline, taxes, tractors, clothing, etc.

Rogers related that the public relations committee of the American National Live Stock Association recently

USDA EXPERTS EXPLAIN NEW AID

Left to right are E. R. Jeter, U. S. Department of Agriculture market news service, Los Angeles; L. D. Tobin, USDA meat grading service, Washington, and J. R. Maize, regional supervisor of federal meat grading for the western states. They explained how new color photographs assembled by the meat grading service will be used in clarifying and



defining standards. Harry E. Reed, director of the livestock branch, Production and Marketing Administration, USDA, who had been scheduled to appear, was stormbound in Chicago. At right are interested packers examining some of the new color photographs shown by the Department. The photographs will be available to packers in book form which can be used as a convenient reference.



sent inquiries to the chambers of commerce of states in the great livestock areas, asking for information on livestock production in their states. All except one replied that they had no figures. In view of this response, Rogers said that he felt an important immediate job is making known what the livestock industry means, economically, to these western states. Chambers of commerce and other civic groups have a tremendous influence in the community; they should know how important the livestock and meat processing industry is to their cities and their states. "They are too apt to be carried away by the idea that they are getting a new industry into their town and are likely to overlook the value to their community of our business and your business. They work hard to induce new industries to locate in the West. Naturally, new business wants to locate in an area that has high purchasing power.

"To give you an idea of the importance of the livestock industry in the West, the state of California has a total of 1,345,000 beef cattle which are valued for tax purposes at \$41,311,000 and which brought tax revenue to the state amounting to more than \$1,750,000. The annual sale of cattle and calves in 1947 amounted to \$251,568,000. Nearly 2,000,000 head of cattle were marketed from California ranges and feedlots in 1947. Certainly new industries seeking locations would be impressed by the purchasing power represented by these figures. We cannot censure chambers of commerce for not having these facts. While it is true that such statistical information is always available from governmental sources, the average civic organization just does not have the funds and personnel which will enable it to get accurate figures on every industry within a great state such as California. This is true in many of the large western states."

His organization is also considering making a color movie to be shown to school children and to various civic groups. The film would outline the story of meat production from the time a calf is born until the roast is in the oven.

FROM UP AND DOWN THE WEST COAST

1. Left to right are Walter Gallus, manager, Portland Provision Co., Portland, Ore.; Mrs. Gallus, and H. J. Mayer, sr., chairman of the board, H. J. Mayer & Sons Co., Chicago.
2. J. W. Sheldon, vice president, and J. Edgar Dick, secretary, California Cattle-men's Association; San Francisco, and Fred W. Walti (retired), Walti, Schilling & Co., Santa Cruz, Cal.
3. Urban N. Patman, owner, Urban N. Patman, Inc., Los Angeles, and Bruce Durling, William J. Stange Co., Chicago.
4. John Poletti, partner, Cariani Sausage Co., San Francisco; Al Byk, owner, Byk Brokerage Co., Los Angeles; J. C. Hickey, district manager, Griffith Laboratories, Inc., and Leon Manaster, president, Leon Manaster Co., San Francisco.
5. Mrs. and Mr. Harold E. Smith, president, John E. Smith's Sons Co., Buffalo, N. Y.
6. Henry J. Kruse, president, Seattle Packing Co., Seattle; John Pavlich, sausage maker, Langer & Kretner, Eureka, Cal., and Walter Kretner, owner and general manager, Russ Meat Co., Eureka, Cal.
7. Walter Gelinsky, president, Lewis Bros., Portland, Ore., and C. L. Johnson, owner, Johnson Tallow Works, Puyallup, Wash.
8. Joe H. Larwill, western sales representative, Tobin Packing Co., San Francisco; N. J. Allbright, vice president, The Allbright-Nell Co., Chicago, and H. K. Gillman, assistant superintendent, Tobin Packing Co., Fort Dodge, Ia.
9. Bill Berger, vice president, Oppenheimer Casing Co., San Francisco; and M. S. Holstein, vice president, Oppenheimer at Chicago.
10. Malon Moore, cattle buyer, Regal Meat Co., Castroville, Cal.; Lee K. Wong, owner of the Regal Meat Co., and Charles R. Krieger, partner, Krieger & Gillman, Monterey, Cal.
11. Glenn W. Taylor and J. W. Jones,

partners, Anker Meat Co., Modesto, Cal.
 12. Gregory Pietraszek, associate editor, The National Provisioner; E. C. Malo, partner-manager, Del Monte Meat Co., Portland, and Frank A. Mayer, vice president of H. J. Mayer & Sons Co., Chicago, Ill.

13. Harold N. Kummer, owner, Kummer Meat Co., Hillsboro, Ore., and Mrs. Kummer, with George Zenner, owner, Zenner Meats, Portland.

14. Ed Grossman, partner, Henry S. Grossman Co., Los Angeles; Al Ross, assistant treasurer, Gibson Packing Co., Yakima, Wash., and H. S. Grossman, partner, Henry S. Grossman Co., Los Angeles.

15. W. J. McMahon, manager, Sterling Meat Corp., Los Angeles; F. D. Cummings, manager, Zenith Packing Co., Oakland, and Edwin Heinsohn, manager, South San Francisco Packing & Provision Co., San Francisco.

16. Dr. H. E. Erdman, professor of agricultural economics, University of California, Berkeley; Alan Rogers, vice president, American National Live Stock Association.

17. Lloyd Hygelund, manager of Crown By-Products Co., San Jose; George E. Marks, vice president, Meat Packers, Inc., Los Angeles, and Gene Ranconi, vice president and general manager, Walti, Schilling Co., Santa Cruz, Cal.

18. Roy Steen, partner, Steen Bros. Food Stores, Albany, Ore.; and Larry L. Patrick and W. R. McBroom, partners, Irish & McBroom Packing Co., Eugene, Ore.

19. W. F. Peters, president, Peters Meat Products, Inc., St. Paul, and L. A. Arata, manager, Merchants Ice & Cold Storage Co., San Francisco.

20. W. L. Koch, secretary, Southern California Meat Co., Los Angeles; Mrs. T. N. Conway, and Thomas N. Conway, vice president and manager, California Rendering Co., Los Angeles.

Another joint public relations job to be done in the West concerns the rapidly growing population there. In order

to meet the situation, packers and producers must be able to build up reserves, Rogers stated. "Those who shout about great profits and urge the excess taxing of producers and industry are certainly endangering future production. The correct analysis of a business should consider profits or losses over a long period of years and not one or two very favorable or unfavorable years. . . . Profits in the livestock business cannot be figured on a basis of one or two years. Some producers have just gotten on their feet after losses suffered in the 1934-36 drought period. With regard to the severe weather this winter, it will take many months to gain back the loss of flesh and years to regain the breeding production lost. . . . The public does not understand what one severe season can do to the industry, and that is part of the message we must convey.

"The public does not comprehend all that is involved in putting meat on the table. There is no magic wand which can be waved to produce more meat and cheaper meat."







Plan now if you're hoping for a good crop of sales. Have your product ready with a fresh, new wrapper -- it's later than you think. **DANIELS** stands ready with creative wrapper ideas for your growing season.



There is a **DANIELS** product to fit your needs in . . .
 Transparent glassine • snowdrift glassine • Superkleer
 transparent glassine • lard pak • bacon pak • genuine
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Daniels | **preferred packaging service**
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Doe

How Packers Can Help Their Public Relations

IT IS not always best for the meat packing industry—or any other industry—to act its age; it should, of course, use the experience gained through the years, but it should accept and seek out the advice of those who have the enthusiasm of youth. This statement was made by Rilea W. Doe, vice president Safeway Stores Inc., Oakland, Calif. Business today demands a youthful outlook and gives little countenance to looking backwards, he asserted.

"Don't go through life using only a rear view mirror, because then you can see nothing except that which you have passed and it's too late to do anything about that. Look out of the windshield ahead, so as to be prepared for the hazards and the turns in the road," he advised.

Doe stated that the younger generation can and is making valuable contributions to industry and urged his audience to have an open mind and a willingness to learn, no matter where the impetus comes from. He urged packers to accomplish all they could—individually and collectively—to further good public relations. "You have made great strides in the three years since your association was formed. Don't ever let the group get bound up with red tape, with ins and outs and things that have nothing whatever to do with the objective you set out to accomplish. Don't let your efforts get so spread out that the membership forgets why it joined in the first place. Stay with the job you set out to do!"

You Can't Always Be Right

Good public relations can be defined as "good private relations turned inside out," he said. It isn't simply a matter of shaking hands and telling people what you do; it tells them why you did it. The public has a right to know. Whenever you make an important decision in your company, make sure that Mrs. Public knows why you did it.

"It is not good public relations to assume that your industry or your firm is always right. No one is always right. Nor is it good public relations to point fingers at your competitors as being the sole cause of all your troubles. Whenever you point a finger at somebody and criticize what he did it's a

cinch you are concerned about what resulted from what he did. In other words, you probably are thinking that he had a good idea you didn't think of first, and you are envying him. You are admitting that he is your superior at that moment, and I wonder if that is what you started out to do? Whenever one segment of any industry points a finger at another segment of that industry it weakens the whole industry in the public's estimation. All segments of the industry—the producer, processor and retailer—should work toward gaining a unanimity of opinion.

"In the second place it isn't good public relations to forget to be humble.



R. W. DOE

A lot of companies and organizations love to brag and strut and talk about their size and power. But power can be so treacherous.

"It isn't good public relations to be too provincial. I suggest you find out what you think is right for the needs of your organization, but don't forget that all packers have the same standing in the minds of Mrs. Consumer. The whole meat industry—retailers, producers and packers—are in the same boat as far as she is concerned. We have to prove ourselves every day in the year.

"It is not good public relations to be unable to forget the past. Some packers are still cursing chain stores because they had packing plants during the war. We have only two plants now and every day I hear people damning us. The truth is we couldn't have lived if we hadn't had them at one time. So I suggest that you forget the past. . . .

"It isn't good public relations to tell producers fancy stories about what happens between the price they get and the price they pay over the retail counter. The producer and the processor and the

Better Takeoff, Handling of Hides Asked

B. W. CAMPTON, president, Meat Packers, Inc., reading the report of E. W. Fallentine, vice president of the American Packing & Provision Co., Ogden, who is chairman of the WSMFA hide committee, summarized remarks made at the hide committee meeting by L. B. Jackson of the Tanners Hide Bureau.

Pacific Coast hide takeoff showed some improvement in the past year but further improvement is needed. Jackson told the group that in a few cases takeoff is not as good on the west coast as it was a year ago. He discouraged the practice of some packers of making more careful selection of hides for delivery to hide exchanges than to tanners. As hides become more dif-



icult to sell, the packer who has consistently better takeoff will find a more ready market and should command a better price. Jackson urged packers to check their takeoff with tanners by demanding reports, either by communicating directly with the tanner or having their broker secure a report. It is his opinion that more thought should be given to methods of handling and sale of hides.

As to what might be expected in regard to future prices of hides, J. G. Schnitzer, chief, textiles and leather division, U. S. Department of Commerce, stated that the backlog of demand for hides in the United States has been pretty well filled, that supplies have virtually caught up with demand, and with the many substitutes for sole leather in existence, he sees no conditions to indicate a strengthening in the hide market.



SNAPPED BETWEEN SESSIONS

1. K. J. Maxwell, president, Carstens Packing Co., Tacoma, and Henry L. Coffin, president, Gibson Packing Co., Yakima, Wash.

2. M. H. Brown, vice president, Great Falls (Mont.) Meat Co., and Ray Stephenson, partner, Hess-Stephenson Co., Chicago.

3. Lester I. Norton, president, *The National Provisioner*, and E. F. Forbes, WSPMA president.

4. Karl N. Soeder, Kennett-Murray & Co., Omaha, and R. J. Colina, president, Kennett-Murray, Cincinnati.

5. John Pauli, jr., owner, Pauli Packing Co., Portland, Ore., and Arne Eriksen, western representative, The Girdler Corporation, Louisville.

6. Albert T. Luer, president, Luer Packing Co., Los Angeles, with his daughters, Betty Luer Leaf (left) and Barbara Luer.

7. M. G. Granich, superintendent; George H. Lincoln, general manager and secretary, and G. M. Breslin, jr., assistant secretary, all of Standard Packing Co., Los Angeles.

8. E. W. Fallentine, vice president and general manager, and J. M. DeVine, president, both of American Packing & Provision Co., Ogden, Utah.

9. A twin brother and sister attending the convention were Walter Luer, vice president, Luer Packing Co., Los Angeles, and Mrs. Floyd E. Jenkins, Berkeley.

10. H. W. Ditlevsen, general manager, Watsonville (Cal.) Meat Co.; Mrs. C. A. Parlier, and C. A. Parlier, owner, Grants Pass Provision Co., Grants Pass, Ore.

11. A. F. Faris (center), general manager, Davis Packing Co., Boise, Ida., is pictured with his daughter, Mary Faris, and son, Albert R. Faris, assistant manager, Davis Packing Co.

12. F. J. DeBenedetti, president, Idaho Meat Packers, Inc., Caldwell, Ida., and Dave Salter, sales manager, Salter Packing Co., Los Angeles.

retailer all have perfectly legitimate costs, so don't blame someone else. Just tell your own story."

Doe cited some U. S. Department of Agriculture figures on marketing charges as percentages of retail costs. In 1935 the percentage was 59; in 1947 it had gone down to 47 per cent. In other words, the marketing charge is becoming smaller. He also cited some figures on retail food chain profits. In 1939 the average profit margin for retail chains was 1.7c per dollar of sales. For that year Safeway's profit was 1.62c, a little less than the average. In 1947 that profit percentage had gone down to 1.3c, and the Safeway company's to .78c.

"Would you like to do business on that profit margin? I don't think so, so don't point fingers at somebody else."

"At every association meeting there comes a time when we all have to do a little crying together, and I want to tell you why certain things happen and prove it very simply by figures that can be substantiated. In 1940 we had 2,528

SERVICE OF SUPPLY

1. Left to right are Mervyn C. Phillips, vice president, Griffith Laboratories, Chicago; David Bernard, president, Hanford Meat & Produce Co., Hanford, Cal.; I. T. Suits (retired) of Griffith Laboratories, and James Howard, sausage manager, United Packing Co., South San Francisco.
2. Miss N. O. Wilkinson, vice president and secretary, Mound Tool Co., St. Louis, and Charles V. Franklyn, president, Mound Tool Co., St. Louis.
3. H. Hansen, west coast representative, V. D. Anderson Co. of Cleveland, and L. A. Bettcher, owner of Bettcher-Dieweld Co., Cleveland.
4. John Rosberg, Hobert Wallace and H. R. DeCressey, vice president and sales manager, all of Hoy Equipment Co., Milwaukee, Wis.
5. J. E. Stout, sales and service, and E. O. Paschke, sales manager, both of Archer-Daniels-Midland Co., Minneapolis.
6. A. Dewied, A. Dewied Casing Co., Sacramento, Cal., and Mrs. Dewied.
7. Ivan Heymansson, president of the Atmos Corporation, Chicago.
8. Eugene V. Krueger, sales promotion manager for meat and vegetable oil packing, and Tony Kuehn, California representative, Marathon Corporation, Menasha, Wis.
9. Oscar Schmidt, president of Cincinnati Butchers' Supply Co., Cincinnati, with Mrs. Schmidt.
10. Sydney Goldfarb, president of Cincinnati Cotton Products Co., Cincinnati, chats with Mrs. Jane Hall of *The National Provisioner*.
11. George H. Gleason, general representative at Los Angeles, and H. W. Clark, commodity department at San Francisco, both of Merrill Lynch, Pierce, Fenner & Beane.
12. John H. Payton, president, Great Lakes Stamp & Mfg. Co., Chicago, and Julius H. Schwarzschild, manager of Bissinger & Co., Los Angeles.

stores. In 1947 we had 2,252, which is 276 stores less. In 1940 it cost us \$71,000,000 to operate those stores, an average cost of \$28,000 apiece. In 1947 it cost us \$158,000,000, \$70,000 apiece, an increase of 150 per cent. And so if a carcass of beef costs us \$2.00 less today, how much difference could that possibly make in the price across the counter?

"Finally, I have a feeling that it isn't good public relations for any of us to get in the habit of going to the government every time we have a problem, and likewise it isn't good publicity to be continually damning the government for all of our troubles. I have a suspicion that some of our troubles have nothing to do with government but may be our own fault."

Readers of the *PROVISIONER* are supplied on time with full factual and pictorial coverage of the three major industry conventions—AMI, NIMPA and WSPMA.



SEASONINGS *by* STANGE

RHYMES WITH TANGY

"Helps make
YOUR BRAND
a buy word"

For 45 years, Stange has been creating outstanding seasonings for the proudest names in America's food industry. **MORE WIENERS ARE SEASONED BY STANGE THAN ALL OTHER SEASONING MANUFACTURERS COMBINED.**

May we help you make *your* brand name a *buy word*?
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Since 1904

"SILENT PARTNERS IN FAMOUS FOODS"

"Cold War" With Russia Is Cause for Concern

FIRST hand information on the "cold war being waged by ruthless bandits in Moscow who understand nothing but force" were presented by Robert R. Gros, manager, publicity and



ROBERT GROS

advertising department, Pacific Gas and Electric Co., San Francisco. His observations were based on extensive travels throughout the world since the war. Last fall he visited Europe, the Middle East and India and a year before was in the Pacific, China and the Philippines, both trips on a mission in civilian capacity for the U. S. Navy. During recent months he has talked with our top leaders—President Truman, John Foster Dulles, General Marshall, Dean Acheson, Eisenhower, Bernard Baruch and others.

This time we are up against a foe with no concept of human decency, with no understanding or regard for the sanctity of treaties and agreements—a foe that understands only one pattern of human behavior and that is the pattern of strength, of power, of force, Gros said. "And if you think that is merely oratory I invite your attention to the history of the last two years when the only times that Russia has backed down one iota on any major international issue have been when America was able to back her words with strength and force and power."

Although he would have preferred to entertain his audience with a travelogue about some of the fabulous countries he visited, Gros said it was more important to relate the unrest he noted as he traveled from country to country and some of the indications of a coming war. The Middle East seems far removed from us, he observed, but it has one thing which would make it extremely important should there be a World War III—oil. At a time when America is burning its oil reserves at an alarming rate, the Middle East remains the greatest single proven reserve of oil any place in the world. Saudi Arabia produces half as much oil as California, with only 51 wells against thousands in California. Each well over there produces at least 8,000 barrels a day.

In India a traveler comes face to face with another problem, Gros said. The age old hatreds and animosities between the Moslems and Hindus are still pres-

ent, waiting for the least thing to ignite them. To make the situation worse, 400,000,000 people are living there in a poverty that is indescribable.

Most of Gros' remarks dealt with Europe, where "the cold war is being waged most relentlessly."

"I am glad to be able to report that there is definite evidence of western Europe's getting back on its feet, economically and productively. It isn't doing this overnight. It is limping along in some parts, but nonetheless we see positive, discernible evidence that our aid for Europe is doing a job. In Italy, for example, we see evidence that Communism is on the run. France has already attained 92 per cent of prewar productivity; there is nothing you cannot buy in Paris today.

"Across the Channel in Britain you see another picture. I have nothing good to say about the Socialist government, I can assure you. Shall we call it necessary? Frankly, I don't know whether it is or not. But I have the highest tribute to pay to the British people. You find people there right now, facing a fuel oil shortage of their own, and shipping fuel across the Channel because they recognize that their recovery can proceed no faster than that of the rest of their

neighbors in western Europe.

"In western Germany you notice the cold war, and it is worse in Berlin. I had the great privilege last fall of going into Berlin aboard a ten ton load of coal in an 'Operation Vittles' plane. It was a thrill to see America's answer to the Russian challenge that all she had to do was slap a blockade on Berlin and she would drive us out of Berlin and out of Europe. 'Operation Vittles' is the most magnificent operation you can imagine. It has demonstrated American technological genius and skill but it has done infinitely more than that. It has revitalized the waning faith of the democratic people living in Europe. It has served notice on the whole world that America will not abandon the battle for peace. We can't abandon, because, whether we like it or not, we have reached a place where America has to help Europe in order to save the United States. We have become the last barrier against a Communist dominated world.

"Already there are discernible results of America's firm policy in Berlin paying dividends. And I predict that before May of this year has ended we shall find that Russia will have backed down and lifted the blockade of Berlin.

"What can we do individually? Not a great deal, of course, except back our government officials and do nothing which can be used by Russia as propaganda. Strikes, lockouts, racial or religious bigotry, intolerance, etc.—all those are used by the Kremlin to its advantage. Remember that the best answer to Communism is a living, vibrant democracy. All we have to do, as Mr. Willkie once said, is to stand up and perform according to our professed ideals."



OFFICERS OF WESTERN STATES MEAT PACKERS ASSOCIATION

Newly elected officers of the association pose for a picture. Seated: Secretary, W. S. Greathouse, Frye & Co., Seattle; treasurer, George H. Lincoln, Standard Packing Co., Los Angeles; chairman of the board, Henry L. Coffin, Gibson Packing Co., Yakima, Wash., and vice president, A. T. Luer, Luer Packing Co., Los Angeles. Standing: three vice presidents, G. F. Chambers, Valley Packing Co., Salem, Ore.; Douglas N. Allan, James Allan & Sons, San Francisco and K. J. Maxwell, Carstens Packing Co., Tacoma, and president and general manager, E. F. Forbes.

Leather Consumption Will Depend on Price

PPRICE will be the important factor in determining volume of leather consumption during 1949, J. G. Schnitzer, chief, textiles and leather division, U. S. Department of Commerce, told the association.



J. SCHNITZER

In his opinion demand for hides and skins in this country during 1949 will be fully met. Competition from substitutes will continue and their acceptance by consumers brings about a problem of considerable importance to packers, Schnitzer said—one which could have serious and permanent effects

on the industry if not halted within a reasonable time.

"The volume of retail shoe business in 1949 will probably be the greatest since 1946, a record year. The public has been using up its closet inventories and will have to replenish footwear wardrobes. You, as hide and skin producers, have a very strong interest in the development of this trade," Schnitzer stated. "If substitutes continue at the same or higher levels as in 1948, there will be a strong and determined impact against hide prices. In my opinion, the hide, leather and shoe industries would benefit materially if hide quotations leveled off to an extent sufficient to allow favorable competition with substitute materials."

Schnitzer commended packers for their efforts to improve the quality of their hides. Leather yield from hides is always important but during a period such as this when competition from substitute materials is strong, it becomes even more significant, he said.

In presenting an outlook for the hide, skin and leather industry, Schnitzer analyzed factors which hampered the trade in these commodities during the past year, many of which have carried over into the present year. Domestic production of hides and skins in 1948 declined while imports increased. The United States has historically been a net importer of these raw materials, depending upon imports for 10 per cent of cattle hide requirements, 20 per cent of calf and kipskins, 50 per cent of sheep and lamb and 99½ per cent of goat and kidskins, Schnitzer explained.

Last year artificial trade barriers interfered with the normal world move-

ment of these materials. The international currency situation hampered the movement of several raw materials in world trade, while speculative activity, both at home and abroad, increased. There have been many complaints of the impacts of ECA-financed purchases of hides and skins in important producing areas. In addition, there was a sharp increase in the use of leather substitute materials, both at home and abroad.

In domestic production of hides and

skins during 1948 there was a 15 per cent decline from 1947. For bovine types the principal cause of the decline was the sharp drop in livestock numbers, from more than 85,000,000 on January 1, 1945, to about 77,000,000 at the present time. In this connection Schnitzer expressed the opinion that current estimates of losses of cattle from the severe winter weather which has prevailed in many of the important producing states have been exaggerated. Later reports will no doubt show animal losses much less than originally reported. Furthermore, many hides from fallen animals will be salvaged and brought to market. These and hides from regular slaughter will bring the total bovine hide and skin production to almost the same amount as for 1948. If there is a decline, it will be no greater than 5 per cent, said Schnitzer.

Sheep numbers and slaughter of sheep have also declined in recent years. Production of sheep and lamb skins in 1948

CONVENTION TIME IS VISITING TIME

1. Seated: Mrs. T. R. Bissell; T. R. Bissell, assistant buyer, Lucky Stores, Oakland; H. L. Maillet, manager, delicatessen operations, Lucky Stores; Sally Poundstone. Standing: Wallace A. Smith, sales manager, Holly Meat Packing Co., Oakland, and L. J. Figone, treasurer of the same firm.

2. P. J. Carstens, manager, and Virgil Sweet, livestock buyer, Carstens Packing Co.; M. Gordon, president, Auburn Packing Co., Auburn, Wash.; Jack Hanbery, president, Diamond F Meat Co., Tacoma, Wash.; I. Docken, rendering operations, Carstens Packing Co., Tacoma, and Louis Woron, partner, Woron's City Packing Co., Seattle.

3. A. W. Spriggs, Noble's Independent Meat Co., Madera, Cal.; C. L. Collings of the same firm; Mrs. Jack Hanbery and Jack Hanbery, president, Diamond F Meat Co., Tacoma, Wash.

4. Mrs. and Mr. John C. Weinrich, northwest sales manager, Griffith Laboratories, Inc., Portland, Ore.

5. Mrs. Hedy Halter and Frank Halter, partner, Made Rite Sausage Co., Sacramento; H. Schlesinger, owner, H. Schlesinger Co., Los Angeles; Mrs. J. Dillier and Joe Dillier, partner, Made Rite Sausage Co., Sacramento.

6. In front is Mary Ann Mangold. The others (left to right) are Mrs. Louise Mangold; F. Langus, treasurer of E. V. Hohener, San Leandro, Cal.; Mrs. F. Langus; E. V. Hohener, owner of E. V. Hohener and Mrs. E. V. Hohener, and Fred Mangold, manager, Port Stockton Sausage Co., Stockton, Cal.

7. Henry R. Meyer, R. G. Frazier and J. W. Jones, partners, Anker Meat Co., Modesto, Cal., and W. S. Greathouse, president, Frye & Co., Seattle.

8. Standing: Sol Kramer, general manager, Pioneer Packing Co., Los Angeles; J. E. Tanenbaum, general manager, American Provision Co., Los Angeles, and Nate Morantz, general manager, State Packing Co., Los Angeles. Sitting: Mrs. Sol Kramer,

Mrs. J. E. Tanenbaum and Mrs. Nate Morantz.

9. George Simpson, partner, San Francisco Casing Co., San Francisco, and Mrs. Simpson.

10. Cariani Sausage Co. folks: Lloyd De Martini, sales, and Mrs. De Martini; Alfred Cariani, partner, and Mrs. Cariani; John Poletti, partner; Alice Giusto and John Cariani, a partner in the San Francisco company.

11. Front row: C. E. Swenke, partner, S. & J. Meat Co., Portland; Mrs. R. H. Johnston; Joseph C. Jali, S. & J. partner, and Mrs. Jali. Back Row: R. H. Johnston, Clackamas Meat Co., Clackamas, Ore., and Mrs. C. E. Swenke.

12. Mrs. F. L. Ritter and F. L. Ritter, Northwest representative, Western States Meat Packers Association; Mrs. Howard Nelsen, wife of president of Pacific Meat Co., Portland; G. F. Chambers, president, Valley Packing Co., Salem, Ore., and Mrs. Chambers.

13. A. Borchers, superintendent, B and M Meat Co., Long Beach; M. Blumer, co-owner and manager of the B and M firm; Mrs. Robert C. Hexom; Mrs. M. Blumer; Mrs. A. Borchers, and Robert C. Hexom, guest.

14. H. L. Nebergall, vice president, D. E. Nebergall Meat Co., Albany, Ore., and Mrs. H. L. Nebergall; H. C. Griffin, Nebergall superintendent; Mrs. Walter Hodson and Walter Hodson, Nebergall sausage superintendent; Mrs. D. O. Nebergall and D. O. Nebergall, vice president of the firm.

15. Mrs. Frank Linggi, jr., and Frank Linggi, partner, Pureka Sausage Co., Sacramento; Mrs. Alfred Zehnder and Alfred Zehnder, Pureka partner, and Mrs. George K. Worster and George K. Worster, partner, Pureka Sausage Co.

16. Joe Salcedo, president, Stockton Packing Co., Stockton, and Mrs. Salcedo; Clarence Klieman, owner, Independent Meat Co., Oakland; W. E. Morrison, vice president, and B. I. Vignaux, assistant manager, Court Meat Co., Oakland.



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FRIENDS AND CO-WORKERS

1. Left to right: D. O. Nebergall, vice president, and H. C. Griffin, superintendent, D. E. Nebergall Meat Co., Albany, Ore.; William Roegelein, Roegelein Provision Co., San Antonio, and S. A. Mayer, secretary, H. J. Mayer & Sons Co., Chicago.

2. Front row, left to right: H. A. Kurtzman, vice president, James Henry Packing Co., Seattle; Vern S. Saffer, manager, Chambers Packing Co., Olympia, Wash., and Tom Robb, west coast representative of Meat Industry Suppliers, Chicago. In back row: Sol Morton, president, Meat Industry Suppliers, and Frank Mosier, Excel Sausage Co., Tacoma, Wash.

3. Front row, left to right: B. W. Rucker, B. Colan and Hugh Ditzler, western manager, all of Toledo Scale Co., San Francisco. In rear: M. E. Leer, Toledo district manager at Los Angeles, and E. H. McDonald, Toledo at Frisco.

4. In front: S. A. Mayer, secretary, H. J. Mayer, sr., chairman of the board, and F. A. Mayer, vice president, all of H. J. Mayer & Sons Co., Chicago. Standing is H. J. Addison, Mayer's west coast representative.

5. Front row: Miss Ann Powell, Miss Jean Macon and Miss Anita Hansen. Back row: P. Levinson, manager, Oversea Casing Co., Seattle; Frank Mosier, owner, Excel Sausage Co.; Al Ross, assistant treasurer, Gibson Packing Co., Yakima, Wash., and Ed Grossman and H. S. Grossman, partners in Henry S. Grossman Co., Los Angeles.

6. Front row occupants: Fred M. Young and A. H. Levitan, president, Levitan Hide Co., San Francisco, and M. O. Anderson, vice president, King's Packing Co., Nampa, Ida. Back row: S. Harris, Levitan personnel manager, Hugo Denenbaum, Frisco hide broker, and H. S. Goodell, Levitan office manager.

7. Front row: George Simpson, San Francisco Casing Co., Seattle; Fred Hedwall, plant superintendent, Clauss & Kraus, Inc., Sacramento, and Frank Fischer, plant superintendent, Union Products Corp., San Francisco. Rear row: M. R. Soelberg, partner, Peerless Sausage Co., Chehalis, Wash.; and C. J. Hoerner and Sylvan Blondheim, partner, San Francisco Casing Co.

8. Seated: B. H. Baesler, and Flora Koessler, Milprint, Inc., San Francisco; Jack Manion, manager, meat packing division of Milprint, Milwaukee, and Mary Allen, Milprint, San Francisco. Standing: Bill Ockenden, Milprint, Frisco; W. A. Boudry, Goodyear Tire & Rubber Co., Pliofilm division; A. E. Grundy, Goodyear district manager; Frank Kimball, Milprint, Los Angeles, and W. B. Wold, Goodyear Pliofilm, San Francisco.

was about 15 per cent less than in the preceding year, and much breeding stock was slaughtered, which will reduce the potential supply of lambs for 1949. Sheep raisers continue to have difficulty in obtaining herders at wage levels

NO SHRINKAGE

WITH **BATAVIA**
Refrigerated **DELIVERY**



BATAVIA *Refrigerated* **BODIES**

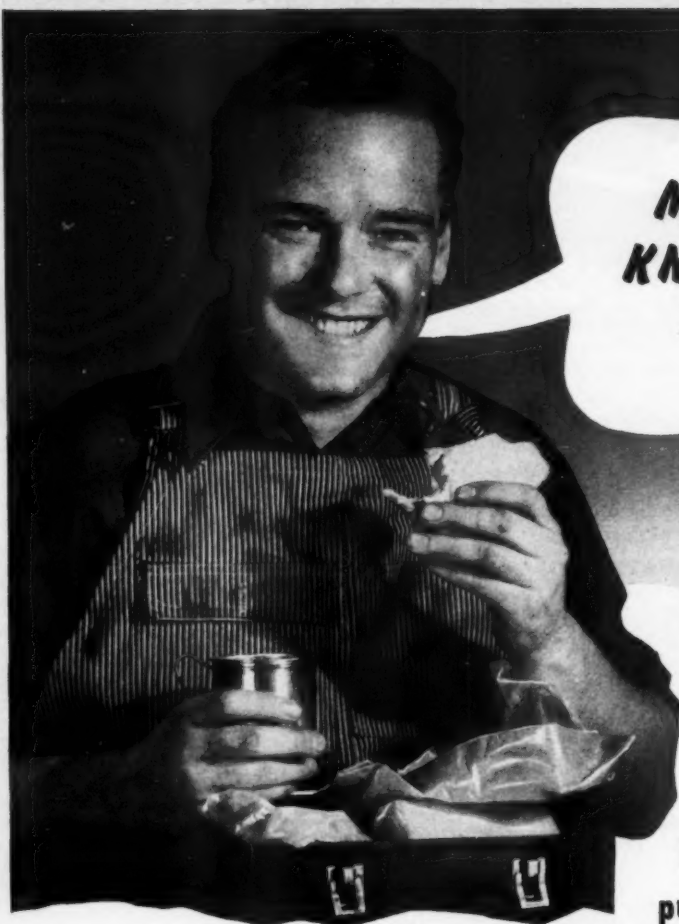
Shrinkage due to heat is eliminated with a BATAVIA REFRIGERATED BODY. And so are the other risks and losses of make-shift refrigeration—bacteria growth, slime, discoloration, trim losses. Your BATAVIA REFRIGERATED BODY ends all this. Its constant, controlled temperature preserves the natural color, the natural goodness, the natural freshness of your meat around the clock. That's why it pays to PUT YOUR COOLING ROOM ON WHEELS. Let a BATAVIA body-engineer give you the details.

BATAVIA ANNOUNCES ITS NEW HYDRAULIC DRIVE—
This new, compact refrigerating system allows greater payloads, provides positive, continuous refrigeration in transit or in overnight storage. Ask us to show you how this system meets your needs.

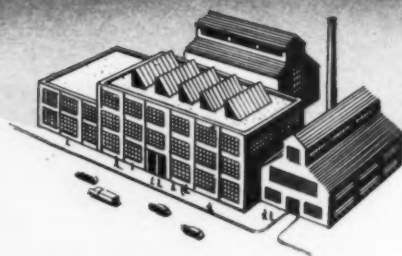
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DON'T INCUBATE—REFRIGERATE





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KNOWS WHAT
I LIKE!**



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SPECIAL SEASONINGS
put your brand in his lunch box

Your customers know what they like! H. J. Mayer knows too *because we know your customers* . . . whether they are the boys who carry their lunch . . . or the folks on the farm . . . whether you sell to the deep South, the wide open West, down East or up North.

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which they feel they can afford to pay. They also claim that the prices for which their animals are marketed are not favorable in comparison to other livestock prices. Therefore, they feel there is little incentive to expand their operations, and as a result, domestic production of sheep and lamb skins will again decline, by about 10 per cent.

Total imports of hides and skins in the past year were about 15 per cent greater than in 1947. The gain was largely accounted for by larger arrivals during the first three months of the year, particularly of hides from Argentina. For some time importers have complained that they are unable to obtain their foreign hide and skin requirements because of either trade barriers or price. Schnitzer predicted that this situation will ease considerably in the next few months, owing to the strong need for dollars in foreign producing countries.

In regard to speculation in hides, both at home and abroad, Schnitzer said that in foreign countries there has been a tendency for many businessmen to speculate in raw materials such as hides and skins because of fear of further depreciation in their country's currency. Governments in some of the countries have realized this and are studying the situation and considering taxing heavy inventories. For this and other reasons, speculation in hides and skins will probably decline considerably during 1949.

The United States has been unable to make any substantial purchases in Argentina during the past ten months. Hide exports of that country are under the control of the government agency known as I.A.P.I. Attempting to obtain higher prices for Argentine hides, I.A.P.I. in October invoked a temporary embargo on all exports, which continued until early in January when sale of more than 1,500,000 hides to European countries was reported. Of this total about 650,000 were sold to the United Kingdom and most of the remainder to Soviet satellite countries. Prices were reported to have been at about 30 per cent above world market levels, assuming that the currencies used are translated at the full rate of exchange. However, many European countries are will-

Draft of Accounting Manual Presented

CHARLES T. REYNOLDS, Solano Meat Co., Vallejo, Calif., presented the report of the accounting committee for Louis C. Hageman, secretary-treasurer, Luer Packing Co., who was ill. A preliminary draft of an accounting manual being prepared for use by members was discussed. This draft will be distributed to members for their comments and will then be revised and printed. The manual will contain recommendations on general packinghouse accounting and terminology. Only problems peculiar to the packing industry and technicalities not generally discussed by an ordinary



accounting text will be covered. Reynolds requested all plant managers to make sure the draft gets in the hands of their accounting department and that it is analyzed and returned to the committee.

The committee decided to hold quarterly regional meetings throughout the association's area. Stanley Kedzierski of the domestic division, U. S. Department of Commerce, who assisted in preparing the manual, was present at the meeting.

E. N. Williams, Carstens Packing Co., Tacoma, Wash., former vice chairman, was elected chairman of the committee succeeding Hageman.

ing to accept less than the full rate of exchange so that the nominal currencies cannot always be used as a measure of value.

Unconfirmed reports indicate that delivery of these hides is to be made over

a period of time, probably through the first seven months of this year. Despite reports to the contrary, there is good reason to believe that Argentina has an additional 1,500,000 hides available for export, and recent reports of political changes in the I.A.P.I. indicate that the policy on raw material may be changed in the near future.

Several other countries also established restrictions on exports of hides

WESTERN STATES MEAT PACKERS ASSOCIATION BOARD OF DIRECTORS PICTURED AT LUNCHEON



and skins in 1948, primarily in order to assure domestic supplies for local tanning industries. In Mexico, for example, exports are restricted until domestic needs are satisfied. So far the United States continues to maintain a free trading basis, despite restrictions prevailing abroad. Schnitzer believes that trade barriers will continue the rest of the year but that we will be able to import in sufficient quantity to take care of actual requirements.

One disturbing factor in the international situation is that by using some European currencies at lower than the official rates, dealers on the Continent have increased the world market prices for such commodities as skins and wool to artificial levels. This situation tends to force American firms to use their dollars in Europe rather than in sterling areas because of price advantages.

Schnitzer said that officials in some of the countries where this situation exists are seriously concerned, the supplying countries because dollars are being diverted from them to other areas and also because of the artificial levels to which market prices have been raised. Several European countries are trying to work together to remedy the currency problem, which is perhaps the most significant economic difficulty confronting international recovery.

Operations in world hide and skin markets with ECA dollars have also been blamed for upsetting price levels during the past year. Although reports have been exaggerated, there is no doubt that in some instances prices have been temporarily increased. However, the amount of ECA dollars to be used for hides and skins during the fiscal year 1949-50 will be smaller, and the impact of such purchases not nearly so great as during the first year of operations when European needs were more urgent.

Schnitzer discussed briefly consumer acceptance of substitute materials for leather. The decline in leather sales in 1948 was due primarily to price resistance against finished leather goods, particularly footwear. This situation enabled substitute materials to replace leather to a greater extent than was ever experienced in this country. Usually about 90 per cent of the leather consumed in the United States is used for the manufacture of footwear, with most of the remainder going into such items as apparel, gloves, luggage and industrial belting. During 1948 more than 35 per cent of the footwear was made with nonleather soles. In no other year for which comparable data are available has this proportion of nonleather soles been recorded. More fabrics were used in gloves, and in luggage and apparel an even wider range of substitutes was used. Consumers have been curtailing their shoe purchases during 15 months to force price cuts.

However, surveys indicate that the public still prefers leather in footwear and other articles, provided the price differential is not too great. "That is why I say that prices will be the important factor in determining the volume of leather used in 1949," he concluded.

Ensminger

New Frontiers for Meat Developed by Research

POINTING out that the unleashing of the atom bomb over Hiroshima awakened the American people to the fact that research was winning the



ENSMINGER

war and emphasizing that in the atomic age the livestock business and all industry must be geared to it, Dr. M. E. Ensminger, chairman of the department of animal husbandry of the State College of Washington, declared that producers, processors and distributors of meat and animal by-products cannot survive in a changing world by clinging to horse and buggy methods while the rest of industry forges ahead by applying new and scientific techniques.

Among the most notable results of research which contributed to winning the war were those in agriculture. Noting that the public knows little of the research that helped agriculture increase its production 30 per cent during the war, and livestock producers to step up meat output by 32.1 per cent during 1941-45 over the 1936-40 period, Ensminger cited hybrid corn as an example of the new frontiers which can be opened through scientific work:

"This hybrid corn research covered a period of 30 years and cost an estimated \$15,000,000. Yet it has paid handsome dividends. In 1933, only 0.2 per cent of the corn acreage of the great Corn Belt was planted to hybrid seed, but by the war year of 1944, this figure had increased to 82.5 per cent, and it has been conservatively estimated that well over 95 per cent of the corn planted in the Corn Belt last season was hybrid seed. Moreover, two-thirds of all the corn land in the United States is planted to hybrid seed, and each acre yields eight to ten bushels more corn than previously.

"Thus, in good seasons three-fourths billion bushels more corn are now har-

vested annually in the United States due to the increased yields of hybrid corn over the old type of corn. This three-fourths billion bushels of corn means more meat on the table. It is sufficient to produce 3,750,000,000 lbs. of beef, or 5,500,000,000 lbs. of lamb, or 10,000,000,000 lbs. of pork—enough to supply each man, woman, and child in the nation with from one fourth to one half their annual per capita meat requirements. It has been further estimated that the \$2,000,000,000 spent in

TABLE I. POPULATION INCREASE OF NINE-STATE AREA COMPARED WITH INCREASE FOR THE UNITED STATES

State or Area	Human Population, '40	Human Population, '47	Per Cent Increase
California	6,907,387	9,812,000	42.1
Oregon	1,080,684	1,545,000	41.8
Washington	1,736,191	2,357,000	35.8
Idaho	524,873	525,000	0.1
Montana	550,436	488,000	-12.8
Utah	550,310	640,000	16.3
Nevada	110,247	139,000	26.4
Arizona	499,261	644,000	29.1
New Mexico	531,818	547,000	2.9
9-state sub-total	12,509,227	16,697,000	33.1
Total for U. S.	131,669,275	143,414,000	8.9

the development of the atom bomb was retrieved through the increased yields of hybrid corn during the years 1942 to 1945, the period of the atom bomb development.

"The baffling problems of today are constantly being solved by the research of tomorrow. As proof of this assertion, let us, therefore, first state a problem of grave concern to the members of the Western States Meat Packers Association, and see what research is doing and can continue to do toward solving the dilemma.

"Stated in plain simple terms, I suspect the major concern of most west coast meat packers is to obtain more hogs for slaughter. But before attempting to find an answer to this problem, let us review all the facts, admitting that some of them do not make for a very pretty picture. Here is the story.

"The four tables present plain unvarnished facts of the human population-meat-feed situation in the nine

TABLE 2. NINE-STATE AREA MEAT CONSUMPTION—PRODUCTION—BALANCE—AND IN-AND-OUT SHIPMENTS, 1947

	Beef & Veal	Pork	Lamb & Mutton	All Meats
Meat consumption/capita, lbs.	79.9	70.0	5.3	155.2
Total nine-state area consumption (millions of lbs.)	1,334.1	1,168.8	88.5	2,591.4
Total nine-state area production (millions of lbs.)	1,589.4	551.2	139.5	2,280.1
Pct. meat surplus or deficit (+ or -) in nine-state area	+10.1	-52.8	+57.6	-12.0
Shipped into nine-state area via rail:				
Meats (dressed, canned, and cured), tons		1,631,289		349,440
Animals on foot, number				
Shipped out of nine-state area via rail:				
Animals on foot, number	86,887		1,968,235	

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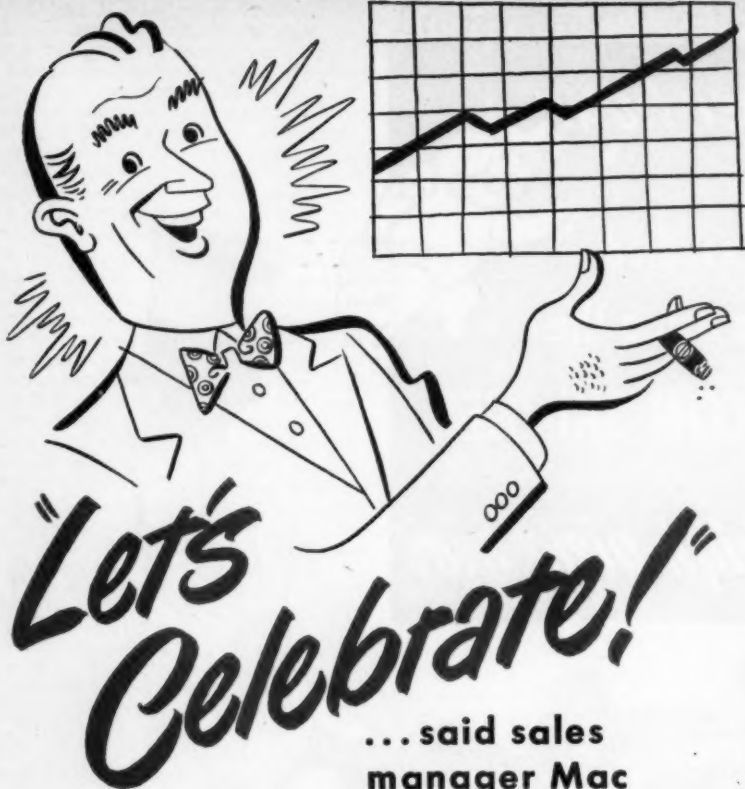
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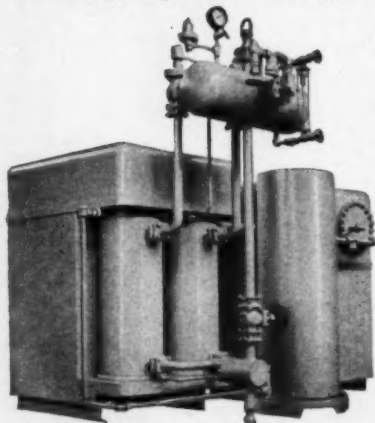


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tant, it's a money maker for the sales department. The continuous, closed, controlled operation helps attain and maintain the white, smooth, creamy quality which makes a brand of lard out-step competition. More than one packer has found **VOTATOR** lard processing apparatus the key to not just production economy but also bigger demand and volume.

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states served by the Western States Meat Packers Association; namely, California, Oregon, Washington, Idaho, Montana, Utah, Nevada, Arizona, and New Mexico.

"Table 1 (page 48) shows that in the 8-year period, 1940 to 1947 inclusive, the population of the United States as a whole increased by 8.9 per cent; whereas the population of the nine-state area served by the Western States Meat Packers Association increased by 25.1 per cent. Thus, the meat production, processing and distribution problem in the West has been greatly accentuated due to the more rapidly expanding population in this area.

"Table 2 shows the 1947 estimated meat consumption, production, balance, and in-and-out shipments of the nine-state area served by the Western States Meat Packers Association. Although national per capita meat consumption figures have been used, it is fully recognized that a higher meat consumption exists among the population on the west coast. Even with the more conservative consumption figures used, however, there was a deficit of 52.8 per cent in pork, and 12 per cent in all meats. Also, it is noteworthy that a total of 349,440 tons of dressed, canned and cured meats were shipped into the area plus an additional 1,631,289 hogs on foot. Many

TABLE 3. NINE-STATE AREA AVAILABLE SUPPLIES DOMESTIC FEED GRAINS AND OTHER CONCENTRATES, 1947

	Feed Grains (In 1,000 Tons)	No. Hogs
Total nine-state area production (corn, oats, barley, sorghum grain)	4,085	
Shipped into nine-state area via rail (corn, oats, oil cake and meal)...	1,008	
Shipped out of nine-state area via rail (barley and rye).....	457	
Net tonnage available feed supplies in nine-state area.....	4,636	
Number additional 200-lb. hogs that could be produced from barley and rye now shipped out of nine-state area		914,000

of the live hogs slaughtered in the west coast plants today are shipped distances of 1,500 to 2,000 miles, thus being transported greater distances on foot than was necessary a century ago when the eastern packers were prompted to move their slaughtering plants from the East Coast to Chicago.

"Table 3 brings out the significant fact that the farmers and ranchers in the nine-state area are not even using all of the grain feeds which they produce. Thus, in 1947, enough barley and rye to produce 914,000 additional 200-lb. hogs was shipped out of the area. Had this grain been fed to hogs, the number



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of these animals shipped into the area could have been lessened by 56 per cent.

"Table 4 merely substantiates what is already known; namely, (1) that the far West is a great surplus wheat-producing area, and (2) that if this surplus grain were not exported from the area for human or animal consumption, a large amount of animals could be fed therefrom. Thus it is noteworthy that an estimated 9,876,000 head of 200-lb. hogs—more than six times our present imports on foot—could be produced if this potential feed wheat were fed to swine. Although there are several reasons why this surplus wheat is not normally fed to hogs, perhaps the chief and most basic reason is found in the fact that generally it is more profitable for farmers and ranchers to sell it as a cash crop. Certainly wheat is recognized as an excellent hog feed, and because of increased yields and adaptations, it would be just as logical for the far West to grow wheat for hog feed as for the Corn Belt farmers to produce corn for this purpose, but the fact remains that normally and over a period of years, wheat will not be fed to hogs unless farmers and ranchers can be shown that greater profits will accrue to them than can now be obtained in selling the grain as a cash crop.

"Stated briefly, then, the major concern of the members of the Western States Meat Packers Association is to find ways and means of stimulating more swine production in these western states, through making the swine enterprise more profitable than the selling of barley and wheat as cash grain crops for export out of the area. In my judgment, the profit motive is the most effective approach, for, over a period of years, farmers and ranchers usually do those things which are most remunerative to them. The two best methods of achieving this end are through (1) greater efficiency and quality of production, and (2) paying a premium for a quality product. It is within the power of the packing industry to provide the necessary stimulus in both of these categories. But before pursuing further the ways in which the packing industry can help itself in this dilemma, let me give you a few illustrations portraying how



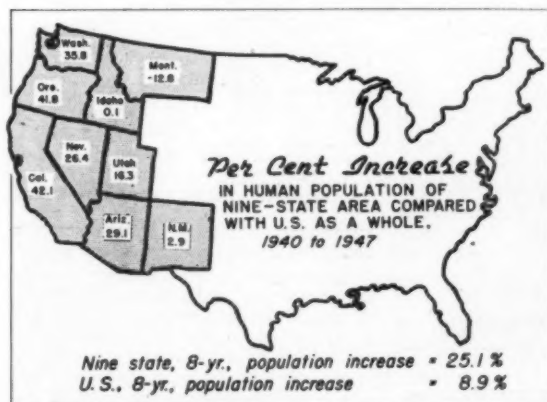
CROSSBREDS WHICH PLACED FIRST IN WESTERN LIVESTOCK SHOW

Carload of crossbred hogs (purebred Landrace bred with Chester White sows) which were grand champions over all breeds at the 1946 Pacific International. The hogs, which were fed and exhibited by Washington State college, yielded 3.8 per cent more in primal cuts and produced 26.7 per cent less back fat than the reserve champions of the show, a carload of Duroc Jerseys.

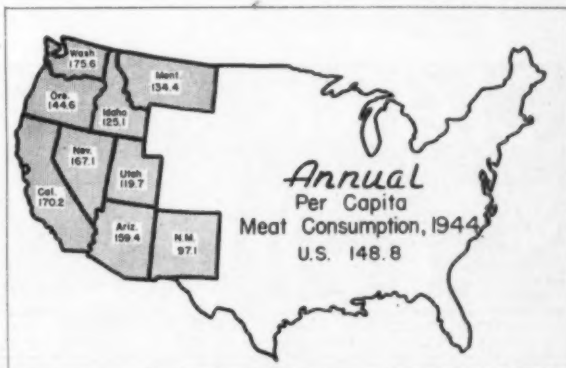
research is aiding in more efficient and higher quality production. Although these illustrations are largely drawn from the research work with which I am most familiar, namely, the State College of Washington, other and equally important studies are being conducted at the land grant agricultural colleges throughout the country and by the U. S. Department of Agriculture.

"Let me tell you something about the progress to date at the State College of Washington of the development of an improved type of swine. Through this project it is hoped that (1) hogs with less lard and more cut-out value of primal cuts may be developed, and (2) packers may be encouraged to buy market hogs on a discriminating quality basis. The strain of hogs developed at

the State College of Washington was derived from a Danish Landrace X Chester White foundation, with the breeding program initiated in 1945. The fifth generation of these animals will soon be farrowed. In comparison with the college-owned purebred Chester White animals with which we have compared them, the new strain of hogs (1) produce 30 per cent less lard, (2) cut out 3 to 5 per cent more in primal cuts, (3) farrow and raise 1 to 2 pigs more per litter, and (4) require 10 per cent less feed to produce 100 pounds pork. In brief, they appear to be most promising, but further studies are necessary before releasing them to the public. Two of our Washington packers, namely, the Carstens Packing Company of Tacoma and Spokane, and the Gibson Packing



WEST'S POPULATION AND CONSUMPTION



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Company of Yakima, have provided financial assistance in this unique project.

“Table 5 gives you a comparison of the carcass analyses of a carload of these crossbred hogs (WSC #61) which were grand champions over all breeds at the 1946 Pacific International with reserve champion Duroc Jerseys. It is significant that the crossbreds yield 3.8 per cent more in primal cuts and 26.7 per cent less back fat.

“The State College of Washington is

TABLE 4. NINE-STATE AREA WHEAT HUMAN AND LIVESTOCK CONSUMPTION — PRODUCTION — AND POTENTIAL FEED SUPPLY, 1947

	Wheat
Wheat consumption/capita, lbs.	200.4
Total nine-state area human consumption (in 1,000 tons)	1,673
Total nine-state area livestock consumption on farms where grown (in 1,000 tons)	446
Total nine-state area production (in 1,000 tons)	6,611
Surplus and potential livestock feed in nine-state area (in 1,000 tons)	4,938

Additional 200-lb. hogs that could be produced from surplus and potential wheat livestock feed of nine-state area, number 9,876,000

working, in cooperation with the U. S. Department of Agriculture, in the improvement of beef cattle through modern breeding methods. This study is designed to discover and perpetuate more efficient strains of beef cattle; animals which will produce more pounds of beef with less feed, reproduce with greater regularity, have calves with heavier birth and weaning weights, make more rapid gains, and possess that type of

TABLE 5. CARCASS ANALYSES OF 24 D.J. AND 26 W.S.C. # 61 HOGS

	D.J.	#61	Remarks
Av. wt. on foot.....	178	220	#61 hogs 42 lbs. heavier
Dressing percentage.....	73.0	60.5	D.J. dressed 3.5% higher
Loin, % of chilled carcass wt.	15.9	17.3	
Hams, % of chilled carcass wt.	18.1	19.3	
Picnics, % of chilled carcass wt.	8.2	9.2	
Boston butts, chilled carcass wt.	5.1	6.1	
Bacon bellies, chilled carcass wt.	17.8	17.0	
5 primal cuts, chilled carcass wt.	65.1	68.9	#61 yielded 3.8% more
Backfat, % of chilled carcass wt.	10.6	7.8	#61 yielded 26.7% less backfat

body which will bring the most money.

“In summary, then, it may be said that the major problem of the members of the Western States Meat Packers Association is crystal clear; namely, the production of more hogs in this swine deficit area—and the most logical approach for a solution to the problem lies



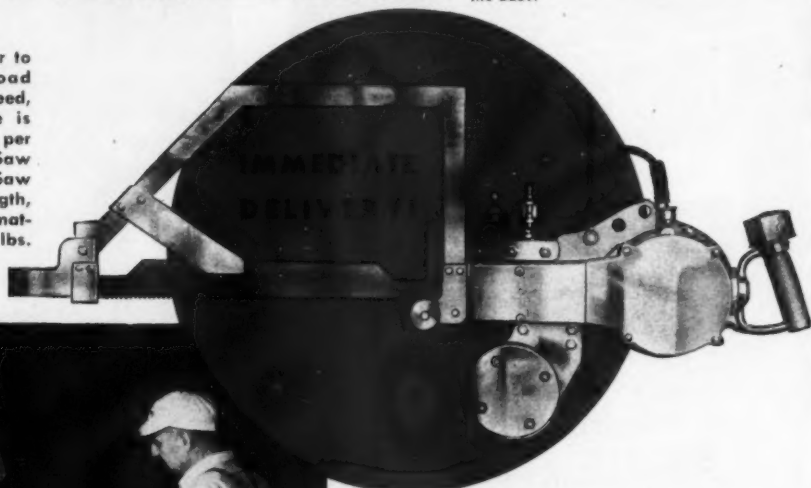
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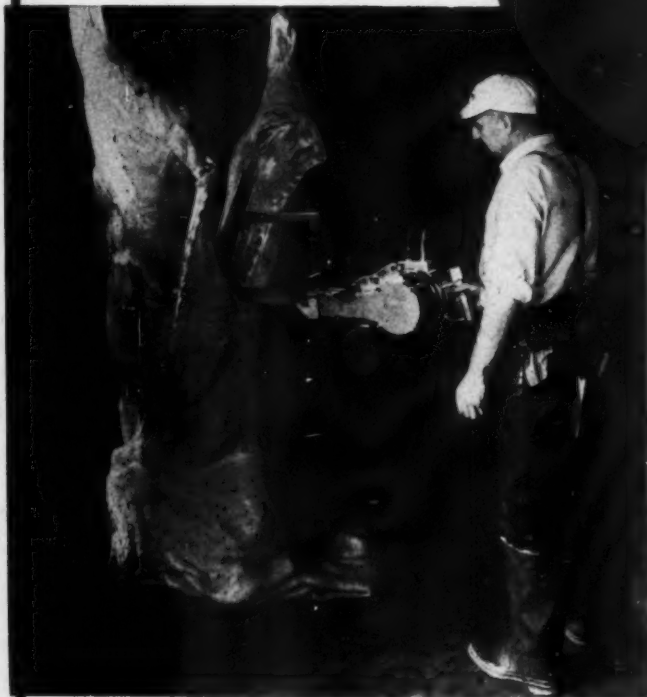
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in (1) increased research designed to obtain greater efficiency of production and a higher quality product, and (2) payment of a premium for quality hogs. Moreover, the packer must accept his rightful share of the financial responsibility in carrying out each program.

"The tax supported institutions will help, but please bear in mind that (1) research work with large animals is costly, and (2) other industries have long carried their share of research costs, many times with no assistance from the taxpayer—simply including it as a part of their operating costs just as they absorb advertising costs. Thus, it is estimated that the total expenditures for industrial research in the United States in the year 1946 were \$450,000,000; whereas, the corresponding figure for all of United States agricultural research during the same year was only \$52,739,000. The DuPont Company alone spends annually \$15,000,000 to \$20,000,000 on research—approximately 40 per cent of the total of all United States agriculture. It is further interesting to note a breakdown of the annual gross sales reinvested in research by different types of industries. Thus, the chemical and allied industries reinvest 3 to 4 per cent of gross sales back in their research; but the corresponding figure for U. S. agriculture is merely one-fourth of 1 per cent. Yes, the research work of the national livestock industry is woefully inadequate.

NEW WSMFA OFFICERS

The Western States Meat Packers Association at its third annual meeting elected as chairman of the board, Henry L. Coffin of the Gibson Packing Co., Yakima, Wash.; president and general manager, E. F. Forbes; vice presidents, Douglas Allan, James Allan & Sons, San Francisco; James DeVine, American Packing & Provision Co., Ogden, Utah; K. J. Maxwell, Carstens Packing Co., Tacoma, Wash.; A. T. Luer, Luer Packing Co., Los Angeles; G. F. Chambers, Valley Packing Co., Salem, Ore.; secretary, W. S. Greathouse, Frye & Co., Seattle, Wash.; treasurer, Geo. H. Lincoln, Standard Packing Co., Los Angeles, Calif.

Directors for the term expiring February 15, 1952: M. H. Brown, Great Falls Meat Co., Great Falls, Mont.; O. L. Brown, Medford Meat Co., Medford, Ore.; Henry L. Coffin; James DeVine; Leland Jacobsmuhlen, Arrow Meat Co., Cornelius, Ore.; Mose Foorman, Merchants Packing Co., Los Angeles; Irving T. Golden, Golden Meat Co., Phoenix, Ariz.; Al Gunther, Solano Meat Co., Vallejo, Calif.; A. T. Luer, and W. H. Moffat, H. Moffat Co., San Francisco, Calif. Eugene Ranconi, Walti, Schilling & Co., Santa Cruz, Calif., was elected a director with term expiring in February, 1950 to replace Fred W. Walti who resigned.



WESTERN STATES PACKERS CONVENTION HEADQUARTERS

Large sign outside San Francisco's Palace hotel welcomed packers to the association's third annual meeting. The current issue of *Holiday* magazine contains an article by Lucius Beebe about the Palace hotel, one of San Francisco's larger historic hotels.

It is time that the industry itself assume some of the financial responsibility and forge ahead.

"Finally, we need a change in our present antique method of buying hogs, an outmoded system based largely upon dressing percentage. During the past several years, all hogs—regardless of class or grade—have brought practically the same price per pound upon the market. Although lard became an unwanted product, due chiefly to the increased competition from vegetable oils and the loss of our export trade, market hogs continued to be evaluated with dressing percentage as the chief criteria. These conditions prevailed despite the established facts that (1) hogs having the higher dressing percentages were usually the lardy ones, (2) lard continued to be a "drug on the market,"

with packaged lard selling for less than the price of hogs on foot, and (3) the public demanded a carcass with a high cut out value of primal cuts, well interspersed with lean. Under past conditions, there was no profit incentive for the U. S. swine producer to change his breeding and feeding methods.

"New meat frontiers can and should be achieved through research providing we make way for "the tomorrow mind instead of the yesterday mind." When applied to the problem of producing more hogs, this simply means (1) more research to lead the way in greater efficiency and quality production, and (2) changing our buying system in order to pay a premium for a quality product. But to finish the task, the packers themselves must assume their share of the financial and moral responsibility."



LUNCHEON AND FASHION SHOW FOR THE LADIES

Wives and daughters of packers attending the convention saw the latest in fashions presented by Maison-Mendessolle at a luncheon at the St. Francis hotel.

Customer Is Still Best Barometer for Business

THIS country is not irrevocably committed to a preordained business cycle, for we are in a sense masters of our fate—individually and as a nation, one of the nation's leading economists asserted.



M. RUKEYSER

affairs, presented an optimistic viewpoint in his discussion of the opportunity for progress on our economic scene.

Referring to market breaks and downward price trends of the past few days, Rukeyser pronounced them beneficial inasmuch as they "shock us into a sense of reality, which is all to the good even though some people are bruised in the process. . . . The important thing is to realize that the results we get will flow logically from the policies we adopt and

the decisions we make," Rukeyser said.

He said that the President's program, covered in his State-of-the-Union message and his economic report and budget report, has already been rendered obsolete by events of recent days.

It is still true in our competitive system that the customer is the boss and that the success of a business depends on pleasing the customer—meeting his mandates as to price, quality, design, efficiency, color, etc. For this reason, any talk about putting a little bit of centralized economic planning into our competitive system, which would mean a shift of the responsibility of deciding what goods to produce from the customer to someone else, is foolish, Rukeyser insisted. "If you think that economic planning by government officials is superior to the judgment and the discretion and the freedom of the customer, then the logical course is a frank espousal of socialism rather than this insincere and hypocritical assumption that you can slip a little socialism in by the back door and improve our system. . . . I myself believe in the competitive system, in the profit and loss system, which during the boom was called the profit system."

The United States is the most productive nation in the world on a per capita basis. In the last full calendar year of the war, with 6 per cent of the world's

population and less than 7 per cent of its land area, we produced more than 40 per cent of all the lethal weapons made that year by Axis and United Nations. We at least are paralleling that productivity and perhaps producing more than 40 per cent of the world's peacetime goods. Our supremacy and our leadership are attested by friendly nations all over the world who are leaning on us.

He reported that President Truman, in his economic report last month, since he was committed to the type of program of freezing at the peak, asked industrialists not to cut down production in the event orders should fall off but keep on producing, for otherwise they will be stopping wages, reducing purchasing power and harming the national economy. "I had always been led to believe that it was good management to be sensitive to the customer's demand and to attune production to demand. But if we are going into a static form of day dreaming and tell management to fall asleep on the job and pay no attention to his most sensitive barometer, his customers, I think we are going to build up trouble for ourselves."

Rukeyser analyzed the three things which he believes are of most interest to executives with the responsibility of meeting payrolls and staying in business in the times ahead.

Taft-Hartley Revisions

First of all is the labor-management act. It is rather certain that this will be repealed, or that its name will be changed, the speaker reported but he feels that there is a good chance that many of the basic features will be retained. The President realizes that the Taft-Hartley act gave him certain valuable rights that were extremely useful, and he has already indicated that he does not want to go back to the pure Wagner act.

The second major item of interest to business before Congress is related to the business trend. The President's arguments for power to control some prices and allocate certain goods are a little less convincing after the events of recent weeks, Rukeyser noted, pointing out that we are finding that supply and demand do operate and that a free market is not a one-way street. For this reason he feels that possibility of passing that legislation has been somewhat diminished.

Proposed Tax Revisions

In the third place the President has recommended that something be done with what he considers excessive corporate profits by raising taxes, particularly corporate taxes, \$4,000,000,000 a year, and in addition raising taxes by another \$2,000,000,000 in the so-called social security taxes. A recent statement by the chairman of the Senate finance committee that he did not think we ought to consider upward revision of taxes this year is an indication of what may happen.

"I would like to see the federal government put itself in condition to go



WSMPA REGISTRATION LINE ON WEDNESDAY MORNING

Among the first of the 955 who registered at the Western States Meat Packers Association's third annual meeting was the group pictured here. Registration and committee meetings were held on Wednesday and the convention proper began on Thursday.

NEW HOWE POLAR CIRCLE COILS

Sensational 6-way Savings!

YOU SAVE ON: Price • Space • Labor • Weight • Refrigerant • Freight!

"The most remarkable low temperature coils I ever used," writes Mr. A. of Alabama

A REVOLUTIONARY STEP in refrigeration efficiency and economy. Perfect for meat packers, quick freezing plants, cold storage plants, ice plants, ice cream plants. These amazing new HOWE POLAR CIRCLE COILS are built for heavy duty use in both coolers and freezers. Provide greatly improved refrigeration that assures better product control. Developed out of Howe's 37 years of specializing in refrigeration problems. *Proved* by on-the-job testing! Big Savings in all six ways over bare pipe coils!

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CAST ALUMINUM FRAME
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SWEDISH STEEL BLADES

HALF-MINUTE SPLITTING!
No manual operation... effective
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"You can't split her like this" on dependable splitting.

ELIMINATING ABATTOIRS ARE USING THE HITCHER CARCASS SPLITTER

Not only for hogs and chickens, but are making choice cuts of beef, mutton, and hags with amazing results.

The Hitcher Carcass Splitter is equipped with Carbon Roller Bearings, and the blades are made of the finest Swedish Steel. The blades are made of half horsepower for the splitting operation. The two-blade and three-blade models, made by the American Car, City of America, and others, are available in various sizes and weights. The Hitcher Carcass Splitter is made of heavy duty Swedish Steel. The Hitcher Carcass Splitter is made of heavy duty Swedish Steel. The Hitcher Carcass Splitter is made of heavy duty Swedish Steel.

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through any type of economic change by getting a broader basis for taxation, and I especially urge supplementing the income taxes with other types of taxes. I am not in favor of those special excise taxes which are discriminatory but I think a general manufacturers' excise tax throughout the whole economy would put us on a much sounder basis, although I am opposed to adding that tax to the existing taxes. I don't want to add anything to the existing taxes which in my mind are already excessive for the health of the economy. . . . The break-even point of the federal government is too high. With a \$42,000,000,000 peacetime budget we can't balance the budget unless we presuppose that the inflationary boom will be indefinitely frozen at the very top. Recent events lay some serious doubts as to whether or not this is a legitimate expectation.

"In order to measure the legitimacy of some of the new proposals it might be well to review what ingredients we put into the pot out of which we brewed national greatness, and then we will see there is great hope and courage for the future. I don't mean to say we are bound by our experience; we are free people, of course." Rukeyser listed six major factors which he said contributed to our economic greatness:

1. This continent is richly endowed with natural resources and variegated climate.

2. We added to that certain man-made attributes, most important of which is our system of constitutional government on the one hand and our system of economic private enterprise on the other.

3. With the emphasis we place on the importance of the creative side of the individual, it is perhaps natural that we have led the world in applying the principles of science and invention and engineering, thereby enormously supplementing the muscles of the human worker with increased quantities of power technology and with more and better labor aiding tools of production. Rukeyser pointed out that this has been done through a capitalistic system in which we have used the savings of many thrifty and industrious persons who had sufficient self-discipline to consume each year a little less than they produced. As a result, in the 50 years starting in 1880, we stepped up productivity from 5 tons up to 20.5 tons (tonnage figures are used to eliminate inflation factor).

4. During that period we fortunately clung to a number of "primitive economic notions," he said. We believed then that we had to keep the cost of government—national, state and local—under control lest too much of it be diverted to other channels. Rukeyser said in this connection that in recent years we have moved in the direction of state socialism and in the 20 years since 1929, increased the ratio of government expenditures from about one-sixth of the national income to about one-third.

5. We recognized that the 6 per cent of the world's population in the United



HIGHLIGHTS OF THE DINNER DANCE AT THE PALACE

ABOVE: Barbara Luer, daughter of A. T. Luer of the Luer Packing Co., Los Angeles, won the guests a soloist. After she studied voice in a small way for several years she decided to make a career of singing. She has studied under Richard Bouelli at the School of Music in Santa Barbara. For the past year she has been tutoring under Hans Lert, director of the Pasadena Civic Orchestra. BELOW: Dancers provide entertainment at the WSMFA dance Friday night. For the dance the A. Molin Chemical Co. of Oakland had 300 orchids flown in from Hawaii which were presented to the ladies as they entered the Garden Court of the Palace hotel, where the dance was held. Orchids were of unusual variety and made beautiful corsages.



States enjoyed living standards far above the international per capita average so we deliberately protected the higher standards with the tariff.

6. This point involves the question of economic balance and relates to farm parity. Rukeyser feels that there should be a reexamination of the entire mechanism of parity. He explained that by economic balance or equilibrium he means a balance in co-relationships among the great producing groups in agriculture and industry and trade and

the service occupations, so that these groups can employ one another by exchanging the products of their year's labor.

"These are the six ingredients out of which we built national economic greatness, and on which we can continue building. That does not mean that we need to take a static view. These six operating principles are based on a dynamic concept of our economic society. They are based on the belief that nothing in life is permanent except



SCENE IN THE LOBBY AT THE PALACE HOTEL AS GUESTS WAITED THEIR TURN TO REGISTER

change and that the success of industry lies in tying itself up with the creative mind, working in the field of science, invention and engineering. If this American system that we live under were not adaptable and flexible and subject to change, it would not be worth defending

because we would be in an untenable position, but it is more sensitive to change than the economic planners who are blunderers. It is more sensitive than the totalitarian systems of Europe which transfer to little men in big jobs those basic decisions which we are



MEAT GRADERS ATTEND

Leon Saylor of Marysville, Cal., Dan S. Hall of San Francisco; Vincent Turner of San Francisco, and Leland L. Howell, San Francisco, all meat graders with the U.S. Department of Agriculture, came to the convention to get some first hand information on packer reaction to the grading service and to hear about plans for the use of color photographs in grading.

QUARTET OF CALIFORNIANS

Shown here (left to right) are W. S. Marks, owner of the W. S. Marks Co., Woodland, Cal.; S. L. Prante, plant superintendent for the Marks company; Gus Mondon, owner of the California Market, Marysville, Cal., and Ross Hoppin, salesman for the Marks company.



CONVENTION EXHIBITS

1. Steelcote Manufacturing Co. and West Coast Spice Co. 2. Milprint, Inc. 3. Toledo Scale Co. 4. Kentmaster Manufacturing Co. and Pasteuray Corporation. 5. Great Lakes Stamp & Mfg. Co. and Pacific Rubber Co. 6. Arden Farms and Alba Engineering Co. 7. Niagara Blower Co. 8. Union Oil Co. and Townsend Engineering Co.

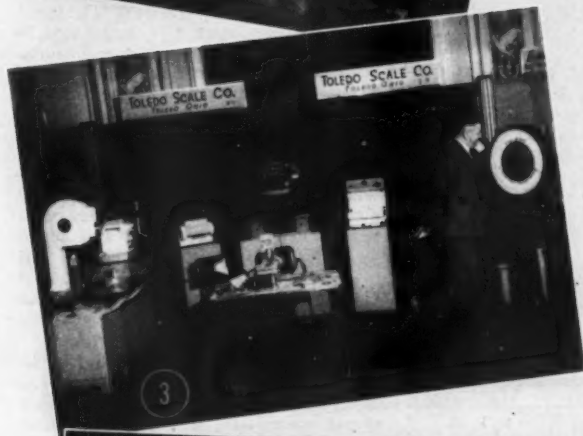
trying to make for ourselves, and the great merit of a competitive system is that though occasionally you and I make errors, we do not force the rest of our society to follow our errors. When the decisions are centralized in the hands of government commissars, the mistakes are magnified in size and it is compulsory for the people to follow them and to pay for them.

"I think that at the moment there is an undue and unwarranted amount of jitteriness from coast to coast. I think that this grows out of an unfortunate combination of economic and political factors. We are in the midst of an economic readjustment, a healthy and necessary readjustment, and yet superimposed upon that is the whole political program of doing major surgery on our national economy and operating on our competitive system. The combination of the two has created this fear psychosis which I hope we can resolve through common sense. My own forecast is that the program will not go through except in greatly modified form, and therefore the present jitteriness is being overdone. My advice to you businessmen is to think constructively about your opportunities. In spite of the arrogance of pressure groups, in spite of the meanness of special propagandists and detractors, you and I live in the greatest economic and cultured civilization on the globe today. We have immensely valuable psychological and spiritual assets to conserve. We would be fools to let this thing go!"



PROCESSING-GRADING TRIO

Left to right are Chris H. Beck, packer of Petaluma, Cal.; Curt G. Schmitz, owner of Prime Sausage Products, San Francisco, and Lawrence Shew, meat grader of the U.S. Department of Agriculture, Petaluma.



ROLL-BRAND BEEF for Perfect Identification

Any brand design, any trademark or grade mark can be easily and rapidly branded on beef with a Great Lakes Beef Brander to give your product extra sales appeal and brand identification. Used by leading packers everywhere because there are real sales-building advantages in branded beef.

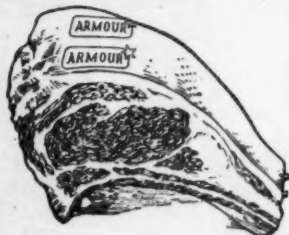


Great Lakes Beef Brander makes a neat, clean, handsome identifying strip that increases beef demand.



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

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CONVENTION EXHIBITS

1. Oversea Casing Co. and Earl Sherman Body Works. 2. Archer, Daniels, Midland Co. and B. H. Bunn Co. 3. John E. Smith's Sons Co. and Meat Packers Equipment Co. 4. V. D. Anderson Co. and Bettcher Diebold Co. 5. French Oil Mill Machinery Co. and Cincinnati Butchers' Supply Co. 6. Herman Waldman Co. and Wm. J. Stange Co. 7. Advance Oven Co. 8. Griffith Laboratories, Inc., and National Ice and Cold Storage Co. of California.

HIDE AND CANADIAN IMPORT MEETINGS

W. S. Greathouse, Frye & Co., Seattle, chairman of the WSMFA Canadian meat imports committee, appointed in November, 1948 to make recommendations to the board of directors, reported that at a meeting with the board the previous day the committee recommended the adoption of the following resolution: "That the officers and appointed agents of the Western States Meat Packers Association, Inc., are authorized to obtain relief from importation of Canadian beef and cattle and cooperate with other agencies in obtaining such relief." The board amended the resolution so that the words "and cattle" were eliminated, then voted to table the resolution.

Robert H. Lamping, former vice president of the National Renderers Association, reported for the tallow and grease committee. He said removal of export controls might help the low tallow price situation, but only temporarily. Europe's fat consumption has always been low and its postwar requirements may be rapidly filled.

We have low tallow prices because supply exceeds demand, he explained. There has been a tremendous increase in consumption of all detergents in the last decade, but synthetics, not soap, have met the increase. Although the soap consumption has not decreased, production has not kept pace with greater efficiency and improved methods. As a result, the least efficient producers are going out of business; others will stop reclaiming all the fats available to them, leaving the door open for greater use of synthetics.

The solution lies in finding new uses for tallows and improved methods of producing it, Lamping asserted. Every tallow producer should participate in a tallow research program. Each producer should be willing to contribute 1/100 of a cent per pound of tallow produced for a research program that could mean an expanding market for the product. If this were done there would be \$144,000 a year for research; if only a third of the producers cooperated, there would be \$50,000.

The National Renderers Association has instructed a research committee to make recommendations on how and where such a research program could be carried out. Lamping urged WSMFA members to cooperate.



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FORM-BEST Stockinettes actually cost you nothing to use ... easier to apply, they pay their way in time and labor savings. FORM-BEST Stockinettes win new friends every day. Try them ... see why.

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Hosts and Guests at Hospitality Centers

1. Hospitality headquarters for H. Schlesinger Co. and A. Dewied Casing Co.

2. Representatives of the Visking Corporation at the convention. Front row, l. to r.: B. H. Schenk; Howard Medici, executive vice president, and Gustav Freund, vice president, all of Chicago. Second row: James V. Milio, Los Angeles; Frank Kennedy, San Francisco; G. M. Perry, Seattle, and H. A. Lotka, sales manager, Chicago.

3. Seated: Mrs. S. Woolf; Jean Hosmer, Keystone Brokerage Co., San Francisco, and Mrs. Bud Stiles. Standing: S. Woolf, Paul Doss, War Department meat and meat products branch, Chicago; Mark Millers, Black Hills Packing Co., Rapid City,

S. D., and Bud Stiles, manager, Keystone Brokerage Co., San Francisco.

4. Seated: Mrs. J. A. Jenks; George Bratton, partner, Bratton's Packing Co., Klamath Falls, Ore.; Mrs. Bratton, and Mrs. H. G. Worn. Standing: J. A. Jenks, West Coast Spice Co., San Francisco; Frank Carroll, sausage department, Bratton's, and H. G. Worn, owner, West Coast Spice Co.

5. A. Borchers, superintendent, B & M Meat Co., Long Beach; Mrs. and Mr. Morris Blumer, president, B & M Meat Co.; Joseph Deitch (standing), and Harry Molin, A. Molin Chemical Co., Oakland.

6. This picture was taken in the LeFiell Bros. Co. hospitality suite. Standing: Ross

Hoppin, Frank Pascoe and S. L. Prante, superintendent, all of W. S. Marks Co., Woodland, Cal.; J. L. Carpenter, Denver sales representative, LeFiell Bros.; R. H. Lamping, LeFiell manager; John Daniels and W. S. Marks, owner, both, W. S. Marks Co.; Rex Hamilton, LeFiell sales representative at Los Angeles, and Claude Jury, partner, Grass Valley Meat Co., Grass Valley, Cal. Seated: Mesdames Marks, Pascoe, Prante, Paul Ziegelmaier, Hoppin and Jury.

7. Hosts of Meat Packers Equipment Co., Oakland, in their hospitality room are, seated: Ted Rathjen, superintendent; Mrs. Leslie McGaughey; R. A. Hawley, president, and Donald L. French. Standing: Harvey W. Wernecke, vice president, *The National Provisioner*, Chicago; Charles Hawley, E. A. Henderickson and Bruce Schott, Meat Packers Equipment Co.

8. Visitors at the hospitality suite of the Oppenheimer Casing Co. and Transparent Package Co. enjoyed West Coast telecasts.

9. Front row: Bruce L. Durling, Wm. J. Stange Co., Los Angeles; E. R. MacGregor, food technologist, F. M. Ball Co., Oakland; J. M. DeVine, president, American Packing & Provision Co., Ogden, Utah; Herman Schwarz, president, Schwarz's Sausage Co., San Francisco, and Cliff Johnson, controller, Valley Meat Co., Marysville, Cal. Rear: Al Byk, owner, Byk Brokerage Co., Los Angeles; V. C. Van Duzer, Ross Trulinger, I. Martin, C. A. Wood and Paul Ziegelmaier, all Stange.

10. John Pavlich, sausage department, Langer & Kretner, Eureka, Cal.; Walter Kretner, owner and general manager, Russ Meat Co., Eureka; Mafa Elston; Roland Johnston and E. J. Leist, general manager, all of L. A. Casing Co., Los Angeles.

11. Standing: Tom Hussey, Pacific Meat Co., Portland, Ore., and Mrs. Hussey; Karl Soeder, manager, Kennett-Murray & Co., Omaha, Neb.; G. F. Chambers, president, Valley Packing Co., Salem, Ore.; Wade Parker, Pacific Meat Co., Portland; H. Leland Jacobsmuhlen, president, Arrow Meat Co., Cornelius, Ore.; E. Cosentini, Beall Pipe & Tank Corp., Portland, and R. J. Colina, managing partner, Kennett-Murray & Co., Cincinnati. Seated: Mesdames Jacobsmuhlen, Parker, Malo, Nelsen, Chambers and Soeder. Front: Howard Nelsen, president, Pacific Meat Co., and Malo, Del Monte Meat Co.

12. Front row: Mrs. Anton Althoff; Mrs. Walter Gallus; Mrs. G. P. Zenner, and Herman Waldman, owner, Herman Waldman Co., Los Angeles. Behind: Anton Althoff, partner, Olympic Sausage Co., Seattle; Walter Gallus, manager, Portland Provision Co., Portland; G. P. Zenner, owner, Zenner's Meats, Portland, and Curt Schirmer, Rancho Packing Co., Los Angeles.

13. Peter Whitehill, consulting engineer, Los Angeles; D. P. Gambill, vice president, Globe Co., in charge of the West Coast; C. E. Gambill, president, and Frank J. Bilek, chief engineer, Globe Co., Chicago.

14. J. C. Hickey, west coast manager at Los Angeles; Mervyn C. Phillips, vice president, Chicago; LeRoy Alfreds, Los Angeles, and Charles B. Awe, plant manager at Los Angeles, all of The Griffith Laboratories, Chicago.

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"very fast and exceedingly
easy to operate"

"practically no main-
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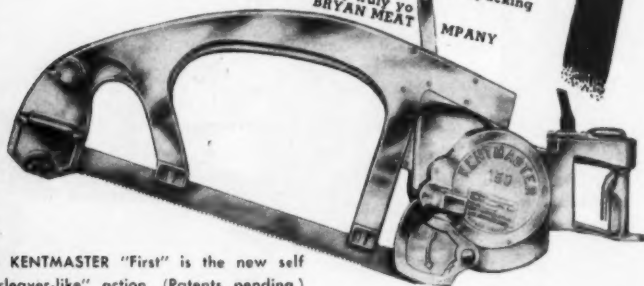
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I wish to congratulate you on a fine piece of machinery and believe you have made a real contribution to the meat packing industry.

Very truly yo
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An exclusive KENTMASTER "First" is the new self advancing "cleaver-like" action. (Patents pending.) To the lateral oscillating motion of the saw blade is added a swinging up and down plunging movement, simulating a heavy cleaver, which speeds cutting, lessens worker fatigue and does a faster, cleaner job... no wonder plant owners everywhere acclaim the KENTMASTER "150" as the finest major improvement in carcass splitters in decades.

These features make the KENTMASTER "150" the preferred carcass splitter:

1. Dual switches — for accurate cutting control in all positions.
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Up and down the MEAT TRAIL

Personalities and Events of the Week

- A meeting of the southwestern division of the National Independent Meat Packers Association will be held Friday, March 11, at the Baker hotel, Dallas, Tex.
- **Fred Schmidt, jr.**, J. Fred Schmidt Packing Co., Columbus, O., has been appointed a member of the manufacturers and wholesalers division of the Columbus Chamber of Commerce.
- **Heywood Grant Clark**, 70, president of the H. G. Clark Provision Co., Dennison, O., died February 11 at his home. He had been ill since last September.
- **R. R. Martin** has been elected vice president and credit manager of the Plankinton Packing Co., Milwaukee, succeeding **K. E. Major**, who has retired after many years with the company. Martin started with Plankinton in the invoice department in 1936.
- **R. G. Eggert**, associate director, department of marketing, American Meat Institute, was a recent speaker before the Central Cooperative Association at St. Paul, Minn.
- **A. E. Piche**, comptroller and office manager for the past four years of Arbogast and Bastian Co., died recently. He had previously been associated with Allen Perry Food Products Co., Chicago.
- Eight additional food and container research scientists, several of them well known in the meat packing industry, have been added to the staff of the Quartermaster Food and Container Institute for the Armed Forces, Chicago. **George E. Tripp**, formerly with Wilson & Co. and the Visking Corporation,

Chicago, will serve as a packaging and packing technologist. In the food research division, **Miss VeNona W. Swartz**, who has had wide experience as a member of the staff of the American Meat Institute Foundation, has been appointed to assist in food acceptance testing.

- **Miss Mary A. Felin** of Philadelphia, widely known in business circles as the country's only woman to operate a chain of meat stores, died recently, after a brief illness. She was 79 years old. She was a sister of the late **John J. Felin**, co-founder of the firm bearing his name. At the age of 18 she opened her first retail store in the mill district of Philadelphia, and at one time had

14 butcher shops in her chain. During World War I she drove an ambulance for the Red Cross Motor Corps.

- **Col. Edward N. Wentworth**, head of the livestock bureau of Armour and Company, was honored by the National Wool Growers Association at its annual meeting in San Antonio recently. He was presented with a sterling silver pitcher and tumblers, monogrammed with the initial "W," as a token of appreciation for his work in writing his book, "America's Sheep Trails." The book is a detailed history of the sheep industry in the United States, and was published last fall by the Iowa State college press. The award, presented by **Sylvan J. Pauly**, president of the association, came as a complete surprise to Col. Wentworth.



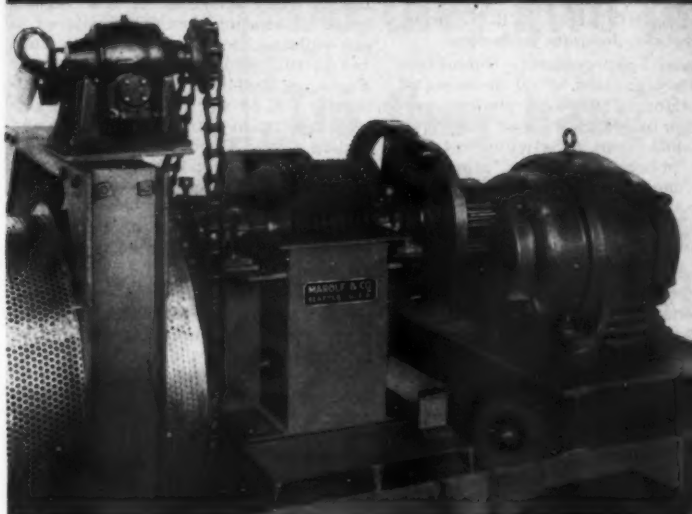
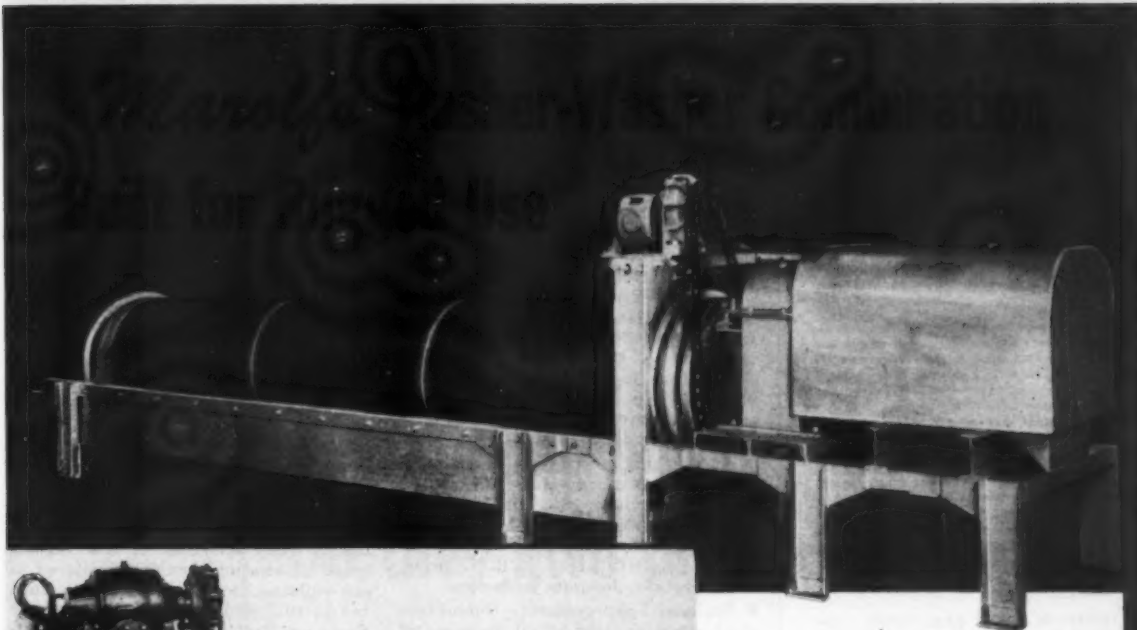
WENTWORTH

- **Claus F. Claussen** has joined the staff of Merrill Lynch, Pierce, Fenner & Beane in Chicago to aid the company in its activities in the provision field, it was announced last week. He is well known to packers in Chicago and the Midwest. **James A. Hochstetler**, a recent graduate of the Merrill Lynch, Pierce, Fenner & Beane training school, has also been added to the department. Other members of the department are **S. A. McMurray**, **J. G. Mercer** and **W. L. Straus**.
- **Swift & Company** held open house on February 13 in its newly enlarged plant

MEAT TRADE INSTITUTE HOLDS ANNUAL DINNER-DANCE

The fourth postwar dinner-dance of the Meat Trade Institute, Inc., was held on January 30 at the Plaza hotel, New York, with an attendance of some 300 persons representing leading firms of the meat packing and allied industry, brokers, and suppliers of equipment, etc. Members of the dinner committee included **John Duetsch**, **John Krauss, Inc.**, chairman; **Henry Wiebke, jr.**, **Hugo & Wiebke, Inc.**, ex officio; **Arthur S. Davis**, **E. Greenebaum Co.**; **Louis Kast**, **Henry Kast, Inc.**; **Andrew Deile**, **Herman Deile, Inc.**, and **Ferdinand Schaller**, **Schaller & Weber, Inc.** Officers of the Institute are: **Henry Wiebke, jr.**, president; **Andrew Deile**, vice president; **Louis Kast**, treasurer, and **Michael Orzechowski**, secretary. The directors include **Lester Levy**, **Plymouth Rock Provision Co., Inc.**; **John Krauss**, **John Krauss, Inc.**; **Arthur S. Davis**; **Paul J. Arneth**, **Arneth's Pork Stores**, and **George W. Kern**, **George Kern, Inc.**





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 Whatcom-Skagit Co. Rendering Co., Ferndale, Wash.
 Swift & Co., Spokane, Wash. & New Westminster, B. C.
 Dr. Ballard Animal Foods, Vancouver, B. C.
 American Products Co., Yakima, Wash.
 Seattle Rendering Wks., Seattle, Wash.
 Portland Rendering Co., Portland, Ore.
 Tillamook Rendering Co., Tillamook, Ore.
 Seattle Packing Co., Seattle, Wash.
 Acme Packing Co., Seattle, Wash.
 Inland Products Co., Ellensburg, Wash.
 Pierce Packing Co., Billings, Mont.
 Fergus Falls Rendering Co., Fergus Falls, Minn.
 Missoula Rendering Co., Missoula, Mont.
 Alberta Meat Co., Vancouver, B. C.
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Custom's

TIMELY TIPS

Marty Phee, Manager of our Mid-Central Division, tossed a problem in our laps several months ago that should interest many of you—progressive packers and sausage makers.

One of his customers, a small specialty meat house, was making cubed steaks out of cutter and canner beef—Spencer rolls or strips. All of us know that this grade of meat is as high in food value as fancy beef—but flavor—No. They wanted us to develop a steak seasoning to bring out flavor in this grade of meat.

The problem intrigued us plenty. We needed not only flavor but quick aging. Even though these steaks were cubed, they were still tough. They lost all the meat juices the moment they were placed on heat, and had to be cooked well done to be palatable at all. Much time and many steaks were used to achieve the results we wanted.

CUSTOM STEAK SEASONING is the result. You won't believe how well it works until you actually try it. The consumer gets more for his money, because these pre-seasoned cubed steaks do not shrink nearly as much when cooked. They can be cooked rare, medium, or well done. They are tops in quality and the flavor is better than even the finest beef. The retailer benefits by being able to carry adequate stocks to do business with. Steaks do not bleed causing a loss of $\frac{1}{2}$ to 1 pound on each 10 pounds he sells and they hold up two to three times longer than ordinary cubed steaks. You, the processor, benefit by making these steaks ahead. Your yield is always 12 to 14% over the weight of the original cubed steaks. We have many customers that have changed cube steaks from a "nuisance" item to the most profitable item in their line. They tell us of 100% to 250% increase in business. Some talk of \$5,000 to \$25,000 extra profit per year on this one item.

It's simple—you make your cubed steaks the regular way. Dip them in Custom Steak Seasoning diluted with 1 part water. Place them in buckets (5 to 10 pound size), and hold in a 40 degree to 50 degree F., cooler overnight before shipping. They can then be held several days with no shrink or detrimental effect, or can be frozen if desired. These steaks sell exceptionally well in paraffined paper buckets, like those used for bulk pork sausage.

Write us for a case or a barrel of Custom Steak Seasoning so that you can get started making this extra profit now. It is packed 4x1 gallons per case at \$3.75 a gallon, 30 gallon barrels at \$3.50 a gallon, and 50 gallon barrels at \$3.25 a gallon, F.O.B. Chicago. Yes—we guarantee Custom Steak Seasoning to do all we say and more. Write today.

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in San Antonio, Tex. The buildings were open between noon and 6 o'clock for inspection by families of employees and friends. An entertainment program was presented and refreshments were served. The new three-story addition contains a sausage kitchen, hotel department, sales coolers, sales offices and loading dock.

● Paul F. Dalier, vice president and one of the founders of the Arabi Packing Co., New Orleans, died recently.

● H. H. Dempsey has resigned as secretary-treasurer of the Whyte Packing Co., Stratford, Ontario, Canada. J. H. Rodgers has been appointed treasurer and J. H. Galloway, secretary. J. S. Whyte has been appointed a vice president. His father, R. S. Whyte, is also a vice president, and E. J. Smith remains president.

● At the annual stockholders meeting of the New Bedford (Mass.) Wholesale Beef & Provision Co., the following officers were elected: President, William Martin; vice president, Manuel A. Pavao, jr.; treasurer, S. R. Castella, and secretary, Joaquim J. Borges.

● Business improvement committees are being organized at all branches of Geo. A. Hormel & Co. A similar committee, composed entirely of plant employees, has been functioning at the Hormel branch in Austin, Minn. for several months. The committee has nothing to do with labor union affairs but concentrates upon basic problems of maintenance or improvement of quality and efficient operations.

● Canada Packers, Inc. has opened a new branch at Prince Rupert, B. C., Canada, bringing the total of the company's branches to 24. Harvey F. Irwin and Robert K. Elkins are in charge of sales.

● The Dallas-Fort Worth section of the American Chemical Society were guests recently of Swift & Company at its Fort Worth plant. Following dinner in the Swift cafeteria the group was shown movies in the assembly room.

● Lorenz Martinelli has purchased the Spokane Rendering Co., Spokane, Wash., for about \$145,000. He plans to construct a new building.

● Meat packers and retail meat dealers in Buffalo, N. Y., are opposing a gross business-receipts tax which has been proposed. In a letter to city councilmen, President Joseph M. Dzimirski of the Greater Buffalo Associated Meat Industry asserts it would be possible to collect a gross tax from four to five different meat establishments "on the same product from the raw state to the finished product. This tax is beyond all reason and cannot be absorbed by the industry. . . . It must be clear that any tax will of necessity have to be passed on to the consuming public in the form of a hidden tax," he said.

● Swift & Company has leased the Memphis plant of Happy Feed Mills, Inc. and will manufacture livestock and poultry feeds. O. H. Coay will be in charge of sales and J. R. Perry will be his assistant.

A. G. Leonard, President,

Chicago Stock Yards, Dies

Arthur G. Leonard, chairman of the board of the International Live Stock Exposition and president of the Union Stock Yard and Transit Co. of Chicago, died at his home on February 4. He was well known in the livestock industry.

He became associated with the Chicago Stock Yards in 1899 and became general manager in 1900. He was elected vice president of the Union Stock Yard & Transit Co., operators of the Chicago Stock Yards, in 1907 and five years later became president, a position he held for 36 years. More than any other man, perhaps, he was responsible for originating and developing the International Live Stock Exposition. The work he fostered as chairman of the board of the exposition resulted in vast improvements in quality and methods in the entire livestock industry. He erected the Pure Bred Live Stock Record Building so that activities of the various breed associations could be centered in one building. He rebuilt the Stock Yard Inn in 1912 and in 1925 he erected the Exchange Building. He erected a building for 4-H club activities and was also instrumental in founding the Saddle and Siroin Club. Though he did much to build and maintain Chicago's eminence as a world livestock center and contributed a great deal to the progress of American agriculture, he always avoided personal recognition and acclaim.

His other affiliations included: Trustee of the Central Manufacturing District of Chicago, large industrial area to the north of the Chicago Stock Yards which he established and developed; president of the Chicago Junction Railroad; president, Produce Terminal Corporation; president, Mercury Manufacturing Co.; chairman of the board, the Lehon Co.; chairman of the executive committee of the U. S. Cold Storage Co.; director, Live Stock National Bank, and chairman of the board, International Kennel Club of Chicago.

Fred W. Waller, Fried &

Reineman Executive, Dies

Fred W. Waller, 56, long time member of the meat packing industry and former head of the OPA meat and fish specifications branch, died in New York February 9.

Waller began his career with Swift & Company at So. St. Joseph, Mo., in 1910. He became assistant provisions manager at S. Omaha and head of the provisions department at Plankinton Packing Co., Milwaukee. Shortly before the last war he entered the retail meat business in Los Angeles. Following his government service with the OPA he joined Fried & Reineman, Pittsburgh, as assistant to the president. His father, the late O. W. Waller, figured in early Swift & Company history as manager of the So. St. Joseph, So. Omaha and Toronto operations.

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In-Storage Movement of Pork and Beef Declined During January, USDA Reports

TOTAL stocks of pork held in cold storage on February 1 amounted to 586,709,000 lbs., the U. S. Department of Agriculture reported. Although current holdings were 117,556,000 lbs. larger than January 1 stocks of 469,153,000 lbs., the in-storage movement of January slowed down somewhat from the increase of 176,439,000 lbs. which took place in December. February 1 holdings were larger than the five-year average by 84,837,000 lbs. However, on Febru-

ary 1, 1948 a total of 659,309,000 lbs. of pork meats was held, which is considerably larger than the current figure on pork stocks.

The in-storage movement of beef resulted in an increase of 3,009,000 lbs. in stocks held on February 1 over January 1, and indicates that the in-storage movement of this product was also considerably smaller than that a month earlier at 40,344,000 lbs. Current stocks of 152,338,000 lbs. compare with 149,329,000 lbs. a month earlier, 176,110,000

lbs. a year earlier and the five-year average of 178,534,000 lbs. The total of 22,482,000 lbs. of lamb and mutton reported in storage on February 1 was larger than the amounts held on the three other dates under comparison. Stocks increased by 2,273,000 lbs. during the month of January and were larger than last year.

Veal stocks were reduced during January by 1,507,000 lbs. However, edible offal holdings increased 6,760,000

U. S. COLD STORAGE STOCKS ON FEBRUARY 1

	Feb. 1, '49 pounds	Feb. 1, '48 pounds	Jan. 1, '49 pounds	Feb. 15-yr. av. 1943-'47 pounds
Beef, frozen	136,189,000	160,815,000	132,926,000	167,159,000
Beef, in cure, cured & smoked	16,149,000	15,295,000	16,403,000	11,375,000
Total beef ¹	152,338,000	176,110,000	149,329,000	178,534,000
Pork, frozen	342,137,000	408,707,000	255,494,000	242,950,000
Pork, dry salt in cure & cured	50,066,000	44,761,000	41,991,000	72,143,000
Pork, all other, in cure, cured and smoked	194,516,000	205,841,000	172,578,000	186,779,000
Total pork ²	586,709,000	659,309,000	469,153,000	501,872,000
Lamb and mutton ³	22,482,000	19,294,000	20,209,000	21,691,000
Veal ⁴	19,746,000	17,206,000	21,253,000	...
All edible offal, frozen and cured ⁵	64,841,000	74,291,000	58,081,000	73,234,000
Canned meats and meat products ⁶	33,466,000	34,459,000	28,000,000	...
Sausage room products ⁷	11,120,000	15,494,000	10,863,000	...
Lard ⁸	158,298,000	120,390,000	112,278,000	133,904,000
Rendered pork fat ⁹	3,559,000	4,123,000	4,119,000	...

¹Lard and rendered pork fat included.

²NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. ³Preliminary figures. ⁴Included in above figures are the following government-held stocks in cold storage, outside of processors' hands as of February 1, 1949: Lard, 183,000 lbs. The report by the government on holdings of pork, beef, veal, lamb and mutton is discontinued. ⁵No historical figures for these items. ⁶Trimminings formerly included with offal now included with appropriate type of meat.

RESEARCH ON MEAT

Among the research projects carried on during the 1947-48 fiscal year by the Agricultural Research Administration, USDA, was a cooperative study with the Office of the Quartermaster General on factors affecting the keeping quality of mildly cured, sliced, vacuum-packed bacon. It was determined that a moisture-salt ratio of five to one or less would confer good keeping quality on the product for at least three months at 100 degs. F.

A study was made of the fermenting capacity of 51 strains of micro-organisms of the genus micrococcus, commonly found in bacon. All but one of these organisms were capable of producing carbon dioxide from carbohydrates, and 36 of them produced gas in a cured meat, nitrate, sugar medium. This previously unobserved fact explains the marked tendency of cans of mildly

cured, sliced, vacuum-packed bacon to swell during storage.

Experiments were conducted to determine the usefulness of ethylene oxide as a sterilizing agent for sliced bacon. Exposing the meat, inoculated with a mixed bacterial suspension, to an atmosphere of 17 per cent ethylene oxide for three minutes, yielded a product that was sterile after two weeks' storage in cans, but was not sterile immediately after exposure. The lean of bacon so treated, however, was brown rather than pink and had a foreign odor and flavor. When the bacon was treated by adding liquid ethylene oxide, absorbed on a piece of cotton, to the can before sealing, as much as 1 milliliter could be used in a 307 x 400 can (3 1/4 in. in diameter by 4 in. high) without causing objectionable color or odor changes; but it was insufficient to sterilize the bacon, although it caused a reduction in bacterial count.

MEAT PROCESSING COURSE

The College of Agriculture of Missouri University is offering in its meat curriculum for the first time this year a course in meat technology. The study covers the physical, chemical, and histological characteristics of meat, and microbiology in processing it. The comprehensive course studies meat in processing, manufacturing, preservation, storage and distribution. Changes occurring in aging, curing and smoking will be discussed.

Uses of meat by-products will be outlined, including pharmaceutical outlets. Production of meat specialties, such as dry summer sausage, will be explained. The course will give instruction in methods of seasoning, including the use of essential oils. Principles of breakdown in meat and the part enzymes play will be covered. Students will be told about the use of enzymatic substances to make sausage casings tender.

Application of sanitation principles will be considered. There will be lectures on cleanup, detergents, and insecticides that can be used with food.

Reactions in preservation and curing will be studied and rancidity and its prevention will be explained. The use of antioxidants will be discussed. Packaging methods, such as packing under vacuum and use of colored wrappings to deflect light will be introduced. Protections against mold, insects, and rodents will be suggested.

The course covers preservation by refrigeration, quick-freezing and dehydration. Students will become familiar with distribution by refrigerated trucks and by refrigerated railroad cars.

So that meat processing may be learned under laboratory conditions, a miniature canning and packing plant will be constructed. Students will perform operations required to run a modern packing plant. The plan of the plant calls for a holding pen, knocking pen, hog kill and hoist, beef kill and lard rendering room. A meat cutting and manufacturing room, 49 by 29 ft., will be kept at a temperature of 50 degs. The chill room will have a temperature of 34 degs. The plant will include a smokehouse, a storage room and a refrigeration machinery room.

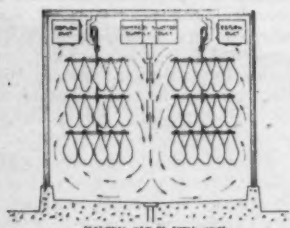
The meat regulations of eight federal agencies concerned with meat processing will be discussed, including those of the Federal Security Agency and the Department of Interior. Regulations of state, municipal, and county agencies will also be taught.

LIVESTOCK CAR LOADINGS

A total of 9,781 cars was loaded with livestock during the week ended February 5, 1949, according to the Association of American Railroads. This was an increase of 16 cars from the same week a year earlier and a decrease of 1495 cars from 1947.

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DOWNWARD SWEEP OF CATTLE CYCLE HALTED; MORE HOGS ON FARMS

APPARENTLY the downward swing of the cattle cycle ended in 1948 (as forecast by THE NATIONAL PROVISIONER) and a small expansion in beef cattle numbers took place during the year since the January 1 estimate of livestock on farms by the U. S. Department of Agriculture showed 78,495,000 head of cattle and calves compared with 78,126,000 head on January 1, 1948. The number of cows and heifers 2 years old and over kept for milk declined about 600,000 head between January 1, 1948 and the same date in 1949.

The total number of livestock on farms and ranches declined slightly during 1948, due largely to the reduction in the sheep population. Hogs showed a

animals—all cattle, hogs and sheep—showed little change, and work stock was down 2 per cent.

All species of livestock and poultry were on the decline during the first part of 1948 as reduced feed supplies from the 1947 crops curtailed feeding operations and prompted marketings. The downward trend in production was reversed, as the feed outlook brightened with a record corn crop in the making, and livestock and livestock product prices improved in relation to feed prices, even though livestock prices declined sharply late in the year.

An 8 per cent increase was registered in the fall pig crop and 19 per cent more cattle and calves were on feed by Janu-

ESTIMATE OF LIVESTOCK ON FARMS ON JANUARY 1, 1949

	ALL CATTLE AND CALVES	COWS AND HEIFERS 2 YRS. OLD AND OVER KEPT FOR MILK	SHEEP AND LAMBS	HOGS INCLUDING PIGS
1949	78,495,000	24,450,000	31,063,000	57,139,000
*1948	78,126,000	25,000,000	34,837,000	55,028,000
1947	81,207,000	26,098,000	37,837,000	56,921,000
1946	82,454,000	26,695,000	42,436,000	61,301,000
1945	85,573,000	27,770,000	46,520,000	59,331,000
1944	85,334,000	27,704,000	50,782,000	83,741,000
1943	81,204,000	27,135,000	55,150,000	73,881,000
1942	76,025,000	26,313,000	56,213,000	60,907,000
1941	71,755,000	23,453,000	53,920,000	54,333,000
1940	68,309,000	24,940,000	52,107,000	61,165,000
1939	66,029,000	24,600,000	51,595,000	59,012,000
1938	62,249,000	24,466,000	51,210,000	44,525,000
1937	66,098,000	24,649,000	51,019,000	43,083,000
1936	67,847,000	25,196,000	51,087,000	43,975,000
1935	68,846,000	26,082,000	51,808,000	39,066,000
1928	57,322,000	22,231,000	40,699,000	61,573,000

*Included in cattle and calves.
*Revised figures.

modest increase in numbers, as did turkeys, but numbers of sheep, horses, mules and chickens were smaller at the end of the year than at the beginning.

The USDA said that no adjustments have been made in the January 1 estimates for livestock losses since that date in storm areas of the West.

When the different species are combined on the basis of their relative economic importance, numbers of livestock declined about 1 per cent, and poultry 2 per cent, milk animals—milk cows and heifers and heifer calves for milk—showed a decrease of 2 per cent. Meat

any 1, 1949. More sows were held back for farrowing the 1949 spring pig crop. However, increased mechanization made further inroads on the population of horses and mules, and those species continued their precipitous decline. Sheep numbers and the angora goat population were reduced sharply by a much smaller number of births during the year and heavy slaughter.

Even with somewhat smaller numbers the farm value of livestock and poultry reached a new record high of \$14,697,000,000. This value was 10 per cent

(Continued on page 80.)

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Meat Output in Week Ended February 12 Falls Below Amount Produced Week Before

MEAT production under federal inspection in the week ended February 12 totaled 293,000,000 lbs., the U. S. Department of Agriculture estimated this week. Production was 5 per cent below 307,000,000 lbs. reported last week, but 5 per cent above 279,000,000

000 reported last week, but 9 per cent above 918,000 kill of the same week in 1948. Production of pork was 137,000,000 lbs., compared with 146,000,000 in the preceding week and 129,000,000 in the same week last year. Lard production was 39,000,000 lbs., compared with

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended February 12, 1949—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Feb. 12, 1949.....	245	131.6	120	12.4	1,602	137.3	269	11.4	292.7
Feb. 5, 1949.....	256	138.8	101	10.1	1,606	146.9	285	11.7	306.6
Feb. 14, 1948.....	246	123.4	130	12.5	918	128.7	322	14.9	279.5

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. Total lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Feb. 5, 1949.....	989	537	186	106	252	137	96	44	15.4
Jan. 29, 1949.....	964	542	184	102	256	137	97	44	16.2
Feb. 14, 1948.....	954	502	177	96	256	140	100	46	15.4

*1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

recorded for the same week last year.

Cattle slaughter of 245,000 head was 4 per cent below 256,000 reported last week, but about the same as the 246,000 kill of the corresponding week last year. Beef production was 132,000,000 lbs., compared with 139,000,000 lbs. in the preceding week and 123,000,000 in 1948.

Calf slaughter of 120,000 head compared with 99,000 in the previous week and 130,000 in the period last year. Output of inspected veal in the three weeks under comparison was 12,400,000, 10,100,000 and 12,500,000 lbs., respectively.

Hog slaughter was estimated at 1,602,000 head—6 per cent below 1,666,000

44,100,000 processed in the preceding week and 36,300,000 recorded for 1948.

Sheep and lamb slaughter of 260,000 head compared with 265,000 head reported last week and 322,000 in the week last year. Production of inspected lamb and mutton was 11,400,000, 11,700,000 and 14,900,000 lbs., respectively.

LARD EXPORTS EXPAND

Export business in lard increased this week with the trade reporting sales of about 5,000,000 lbs. to Cuba, over 2,200,000 lbs. to Germany and an undisclosed amount to Mexico.

HOG CUT-OUT RESULTS ARE POORER THIS WEEK

(Chicago costs and credits, first three days of week.)

The increase in the cost of hogs outpaced the rise in pork values this week at Chicago and all three weights of hogs tested cut out with poorer margins as a result.

This test is computed for illustrative

purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price per cwt.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per cwt.	Per cwt. alive	Per cwt. yield	Value	Pct. live wt.	Price per cwt.	Per cwt. alive	Per cwt. yield	Value
Skinned hams.....	12.7	48.0	\$ 6.10	\$ 8.69	12.7	47.2	\$ 5.99	\$ 8.35	13.0	42.8	\$ 5.56	\$ 7.75		
Picnics.....	5.7	30.7	1.74	2.49	5.5	28.9	1.59	2.22	5.4	27.3	1.47	2.02		
Boston butts.....	4.3	35.5	1.53	2.17	4.1	35.0	1.44	2.08	4.1	34.5	1.41	1.97		
Loins (blade in).....	10.2	44.4	4.33	6.49	9.9	42.6	4.22	5.92	9.7	39.8	3.86	5.33		
Bellies, S. P.....	11.1	37.0	4.11	5.88	9.6	34.2	3.29	4.61	4.0	26.0	1.04	1.43		
Bellies, D. S.....	2.1	21.0	.44	.63	8.6	21.0	1.80	2.32		
Port backs.....	3.2	9.3	.30	.42	4.6	10.0	.48	.64		
Flats and loins.....	2.9	15.9	.46	.67	3.1	15.9	.49	.67	3.5	15.9	.56	.76		
Raw leaf.....	2.3	10.3	.34	.33	2.2	10.3	.33	.32	2.2	10.3	.29	.28		
P. S. lard, rend. wt.....	13.9	11.7	1.63	2.33	12.4	11.7	1.45	2.02	10.4	11.7	1.22	1.70		
Spareribs.....	1.6	31.3	.50	.72	1.6	28.5	.42	.61	1.6	21.5	.34	.47		
Regular trimmings.....	3.3	19.0	.63	.89	3.1	19.0	.59	.80	2.9	19.0	.55	.78		
Feet, tails, etc.....	2.0	13.1	.26	.38	2.0	13.1	.26	.37	2.0	13.1	.26	.37		
Offal & misc.....65	.9365	.9165	.90		
Total Yield & Value.....	70.0	\$22.38	\$31.97	71.5	\$21.36	\$29.88	72.0	\$19.41	\$26.96					
Cost of hogs.....		\$21.38			\$20.58			\$20.34						
Condemnation loss.....		.11			.10			.10						
Handling and overhead.....		1.00			.87			.78						
TOTAL COST PER CWT.....		\$22.49			\$21.55			\$21.22						
TOTAL VALUE.....		22.38			21.36			19.41						
Cutting margin.....		.11	— .16		.49	— .68		1.81	— 2.51					
Margin last week.....		.02	— .03		.41	— .57		1.08	— 1.60					

NOVEMBER VEGETABLE OIL

November factory production of vegetable oils reported by the Department of Commerce, in pounds (with corresponding October production in parentheses), included: Cottonseed, crude, 224,476,000 (223,733,000), refined, 167,559,000 (178,087,000); peanut, crude, 17,797,000 (8,096,000), refined, 13,621,000 (6,650,000); coconut, crude, 35,185,000 (27,554,000), refined, 19,488,000 (23,682,000); corn, crude, 20,557,000 (19,743,000), refined, 18,163,000 (16,359,000); soybean, crude, 154,200,000 (136,864,000), refined, 116,910,000 (91,632,000).

Factory consumption of the same oils on the same basis was: Cottonseed, crude, 179,706,000 (189,641,000), refined, 122,772,000 (138,828,000); peanut, crude, 14,235,000 (7,171,000), refined, 5,433,000 (3,570,000); coconut, crude, 43,827,000 (47,098,000), refined, 21,288,000 (19,529,000); corn, crude, 19,791,000 (17,813,000), refined, 6,862,000 (4,911,000); soybean, crude, 126,686,000 (100,979,000), refined, 98,626,000 (95,915,000).

November 30 factory and warehouse stocks, compared with October 31, were: Cottonseed, crude, 141,085,000 (97,778,000), refined, 120,774,000 (83,053,000); peanut, crude, 9,827,000 (4,522,000), refined, 6,246,000 (2,855,000); coconut, crude, 44,208,000 (39,135,000), refined, 8,807,000 (11,876,000); corn, crude, 8,713,000 (7,942,000), refined, 5,860,000 (5,112,000); soybean, crude, 77,339,000 (62,351,000); refined, 69,162,000 (48,725,000).

MARGARINE PRODUCTION

Total production of uncolored margarine in November 1948 was 62,112,430 lbs., which compares with 74,097,688 lbs. in November 1947, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 63,597,666 lbs., compared with 74,262,568 lbs. in the same month of 1947.

The November ingredient schedule of uncolored margarine was as follows:

	Nov. 1948 lbs.	Nov. 1947 lbs.
Butter flavor.....	2,076	301
Coconut oil.....	7,654	178,964
Corn oil.....	1,510	422,890
Cottonseed oil.....	35,521,060	41,717,714
Derivative of glycerine.....	92,308	128,430
Diacyl.....	331	163
Lecithin.....	60,441	100,360
Milk.....	10,513,332	12,522,083
Monostearine.....	87,221	87,941
Neutral lard.....	394,330	244,418
Oil oil.....	247,780	245,628
Oleo stearine.....	271,040	385,586
Oleo stock.....	29,290	57,445
Peanut oil.....	281,540	125,456
Salt.....	1,919,122	2,245,660
Soda (benzoate of).....	43,019	57,587
Sodium sulpho acetate.....	4,183	5,620
Soya bean flakes.....	480
Soya bean oil.....	13,821,626	17,101,183
Vitamin concentrate.....	6,832	11,710
Totals.....	63,018,830	75,587,060

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AMI PROVISION STOCKS

The American Meat Institute provision stocks survey for February 12 indicated that reporting packers held a total of 520,700,000 lbs. of pork meats in storage, an increase of 8 per cent over 483,400,000 lbs. reported two weeks earlier. However, February 12 stocks were smaller than the 545,600,000 lbs. held a year earlier.

Lard and rendered pork fat holdings increased from 206,700,000 lbs. on January 29 to 226,300,000 lbs. Holdings on the comparable date of 1948 totaled 153,100,000 lbs. while the three-year average was 199,200,000 lbs.

Provision stocks as of February 12, 1949, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows February 12 stocks as percentages of the holdings two weeks earlier, last year and the average for the comparable dates of 1939-41.

	Feb. 12 stocks as Percentages of Inventories on		
	Jan. 29, 1949	Feb. 14, 1948	1939-41 av.
D. S. PRODUCT	1949	1948	av.
Bellies (Cured).....	115	79	..
Fat backs (Cured).....	107	154	..
Other D. S. Meats (Cured)...	98	113	..
TOT. D. S. CURED ITEMS.....	110	96	..
TOT. FROZ. FOR D. S. CURE.....	102	275	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular.....	93	61	5
Skinned.....	103	87	70
All S. P. Hams.....	103	86	54
Hams, Frozen-for-Cure			
Regular.....	100	29	1
Skinned.....	119	85	133
All frozen-for-cure hams.....	119	84	104
Pienics			
Sweet pickle cured.....	98	129	76
Frozen-for-cure.....	116	106	84
Bellies, S. P. and D. C.			
Sweet pickle cured.....	102	166	117
Frozen-for-cure.....	114	101	116
Other items			
Sweet pickle cured.....	99	132	83
Frozen-for-cure.....	109	134	140
TOT. S. P. & D. C. CURED.....	102	101	77
TOT. S. P. & D. C. FROZEN.....	115	98	110
BARRELED PORK.....	112	106	21
FRESH FROZEN			
Loins, shoulders, butts and			
spare ribs.....	97	65	94
All other.....	104	91	157
Total.....	104	75	115
TOT. ALL PORK MEATS.....	108	95	90
RENDERED PORK FAT.....	78	97	**
LARD.....	110	150	88

*Small. **Included with lard.

CHICAGO PROVISION STOCKS

A total of 11,899,189 lbs. was added to lard inventories at Chicago during the first half of February as stocks moved from 103,286,326 lbs. on January 31 to 115,185,515 lbs. on February 15. Lard stocks reported a year earlier were much smaller than the amount now held.

	Feb. 15, 49, lbs.	Jan. 31, 49, lbs.	Feb. 15, 48, lbs.
P. S. lard (a)...	100,333,562	88,271,187	55,759,260
P. S. lard (b)...	6,533,000	7,061,000	1,986,000
Dry rendered lard (a).....	1,745,873	1,276,056	144,775
Dry rendered lard (b).....	240,000	280,000	...
Other lard.....	6,085,080	6,378,326	7,853,660
TOTAL LARD.....	115,185,515	103,286,326	65,743,885
D. S. cl. bellies (contract)....	129,400	125,000	1,755,094
D. S. cl. bellies (other).....	4,378,498	3,629,399	3,864,486
TOTAL D. S. CL. BELLIES.....	4,507,898	3,754,399	5,620,180
D. S. rib bellies.....
(a) Made since Oct. 1, 1948.			
(b) Made previous to Oct. 1, 1948.			

DEC. MEAT EXPORTS-IMPORTS

U. S. exports and imports of meats in December were reported by the USDA as follows:

	Dec. 1948 lbs.	Dec. 1947 lbs.
EXPORTS (domestic)—		
Beef and veal—		
Fresh or frozen.....	245,047	1,009,577
Pickled or cured.....	1,524,284	610,160
Pork—		
Fresh or frozen.....	778,136	170,938
Hams and shoulders, cured.....	706,621	771,589
Bacon.....	554,933	422,462
Other pork, pickled or salted.....	674,231	470,344
Mutton and lamb.....	60,044	1,254,354
Sausage, including canned & sausage ingredients	557,721	847,866
Canned Meats—		
Beef.....	61,019	739,951
Pork.....	655,612	504,671
Other canned meats ¹ ...	1,248,436	505,069
Other meats, fresh, frozen, or cured—		
Kidney, liver, and other meats, n.e.s....	57,509	334,027
Lard, including neutral.....	41,112,414	19,929,590
Tallow, edible.....	100,000	418
Tallow, inedible.....	18,506,781	2,220,189
Grease stearin.....	75,560	4,511
IMPORTS—		
Beef, fresh or frozen.....	10,591,115	184,344
Veal, fresh or frozen.....	749,887	...
Beef and veal, pickled or cured.....	152,786	460,751
Pork, fresh or frozen.....	45,538	11,402
Hams, shoulders and bacon.....	64,789	65,345
Pork, other pickled or salted.....	39,113	4,253
Mutton and lamb.....	118,442	0
Canned beef ²	9,676,051	3,572,340
Tallow, edible.....	268	...
Tallow, inedible.....	50,900	120,404

¹Includes many items which consist of varying amounts of meat.

²Canned beef from Mexico not included in these statistics.

CANNED SAUSAGE RULING

In Meat Inspection Division Memorandum 120, issued recently by A. R. Miller, chief of the MID, it was ruled that permission for the use of labeling supplies showing the statement of quantity of contents (Vienna sausage in water or brine) as 3½ oz. on 208x 208 cans will terminate as of May 1, 1949. This size container is designed to hold 4 oz. of sausage and the MID Memorandum said that examination of samples indicates that to pack less than 4 oz. of these products in this size container results in a deceptive fill.

PACKAGING INSTITUTE FORUM

The eleventh annual forum of the Packaging Institute will be held October 24, 25 and 26, 1949, at the Commodore hotel, New York, according to an announcement made by C. L. Barr, president of the institute. Plans for the program call for an enlargement of the seminar discussions that were very successful in the 1948 convention.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended February 12:

	Week Feb. 12	Previous week	Cor. wk. 1948
Cured meats, pounds.....	18,729,000	25,606,000	28,771,000
Fresh meats, pounds.....	31,708,000	30,903,000	37,215,000
Lard, pounds.....	4,829,000	4,954,000	4,926,000

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FIRST SPICE, creators of finer seasonings and spice blends for all meat products, feels that it should offer a helpful service to all sausage makers. Therefore we have planned to present each month a different problem and the best way how to solve it.

In addition, we thought it would be of great interest to publish unusual experiences of sausage makers and how they solved their problems. FIRST SPICE WILL PAY \$10.00 FOR EACH PROBLEM AND SOLUTION that we decide to publish. Our selection will be based upon the importance of the problem to the meat industry... so hurry and let us hear from you.

Address all letters to DEPT. P1

WHAT CAUSES EXTERNAL FADING OF SAUSAGES?

ANSWER...

- NOT SMOKED LONG ENOUGH
- SMOKING AND COOKING TEMPERATURE NOT HIGH ENOUGH
- STORING AT TOO LOW TEMPERATURE
- HUMIDITY TOO HIGH IN STORAGE ROOM

NEXT MONTH'S PROBLEM...

What is the reason for a tough casing on frankfurters? (Look for the interesting answer in next month's issue.)



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All weights	37 1/4 @ 39 1/4
Good native steers—	
All weights	34 1/4 @ 37
Commercial native steers—	
All weights	33 @ 35
Utility, all wts.	32 @ 33
Hindquarters, choice	44 @ 46
Forequarters, choice	31 @ 33
Cow, commercial	30 @ 33
Cow, utility	29 @ 32
Cow, cutter and canner	30 1/4 @ 31 1/4
Bologna bulls, 500 up	36 @ 36 1/2

BEEF CUTS

Steer loin, choice	60 @ 62
Steer loin, good	49 @ 51
Steer loin, commercial	48 @ 50
Steer round, choice	41 @ 43
Steer round, good	41 @ 43
Steer rib, choice	54 @ 56
Steer rib, good	40 @ 42
Steer rib, commercial	39 @ 41
Steer sirloin, choice	35 @ 37
Steer sirloin, commercial	34 @ 36
Steer brisket, choice	29 @ 31
Steer brisket, good	29 @ 31
Steer chuck, choice	34 @ 36
Steer chuck, good	34 @ 36
Steer back, choice	29 @ 31
Steer back, good	29 @ 31
Navel, good	10 @ 12
Fore shanks	29 @ 31
Hind shanks	29 @ 31
Steer tenderloin	30 @ 32
Cow tenders, 5 up	84 @ 86
Steer plates	20 @ 22

BEEF PRODUCTS

Brains	6 1/4 @ 6 1/2
Hearts	19 1/4 @ 20
Tongues, select, 3 lbs. & up	
fresh or from	36 @ 37
Tongues, house run	
fresh or from	25 1/2 @ 26 1/2
Tripe, cooked	9 @ 9 1/4
Livers, regular	35 @ 36
Kidneys	19 @ 20
Cheek meat	29 @ 30
Lips	12 @ 12 1/2
Lungs	11 1/2 @ 12
Melts	11 1/2 @ 12
Udders	7 @ 7 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	40 @ 51
Good, 225 lbs. down	40 @ 47
Commercial	38 @ 40
Utility	30 @ 33

VEAL—HIDE OFF

Choice carcass	43 @ 45
Good carcass	43 @ 45
Commercial carcass	34 @ 37
Utility	30 @ 33

LAMBS

Choice lambs	41 @ 46
Good lambs	40 @ 44
Commercial lambs	40 @ 44

MUTTON

Good	
Commercial	
Utility	

WHOLESALE SMOKED MEATS

Fancy regular hams,	
14/18 lbs., parchment	
paper	50 @ 51
Fancy skinned hams,	
14/18 lbs., parchment	
paper	50 @ 52
14/16 lbs., parchment	51 @ 54
Fancy trim, brisket off,	
bacon, 8 lb. down, wrap	55 @ 57
Square cut seedless bacon,	
8 lb. down, wrap	53 @ 55

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/10	48 @ 40 1/2
Reg. pork loins	
und, 12 lb.	47 @ 48
Tenderloins	76 @ 77
Boneless loins	59 @ 61
Picnics, 4/5	62 @ 63
Skinned shanks	62 @ 63
Spareribs, under 3 lb.	33 1/2 @ 34
Boston butts, 4/8 lb.	37 1/2 @ 38
Boneless butts, c.t., 3/5	48 @ 48 1/2
Neck bones	9 1/2 @ 9 3/4
Pigs' feet, front	8 1/2 @ 9
Kidneys	6 @ 11
Livers	17 1/2 @ 18
Brains	27 @ 28
Bars	6 @ 13
Shoulders, lean lb.	10 @ 10 1/4

FANCY MEATS

Tongues, corned	37 @ 38
Veal breads, under 6 oz.	80 @ 82
6 to 12 oz.	82 @ 85
12 oz. up	82 @ 85
Beef kidneys	19 @ 20
Calf tongues	24 @ 25
Lamb fries	39 @ 40
Beef livers, selected	50 @ 51
Or tails, under 1/2 lb.	25 @ 26
Over 1/2 lb.	25 @ 26

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	20 1/4 @ 21
Sp. lean pork trim, 85%	40 @ 41
Ex. lean pork trim, 95%	44 @ 45
Pork cheek meat	31 @ 32
Pork tongues	31 @ 32
Boneless bull meat	46 @ 46 1/2
Boneless chucks	42 1/2 @ 43 1/2
Shank meat	43 @ 44
Beef trimmings	33 1/2 @ 34
Beef cheek meat	29 @ 30
Dressed canners	30 1/4 @ 31 1/4
Dressed cutter cova	30 1/4 @ 31 1/4
Dressed bologna bulls	36 @ 37
Boneless veal trim	40 @ 41

DRY SAUSAGE

Cervelat, ch. hog buns	54 @ 55
Thuringer	48 @ 49
Farmer	60 @ 61
Holsteiner	70 @ 71
B. C. Salami	77 @ 78
B. C. Salami, new con.	47 @ 48
Genoa style salami, ch.	84 @ 85
Pepperoni	71 @ 72
Mortadella, new condition	47 @ 48
Capicola (cooked)	77 @ 78
Italian style hams	77 @ 78

DOMESTIC SAUSAGE

Pork sausage, hog casings	39 @ 40
Pork sausage, bulk	35 @ 36
Frankfurters, sheep casings	48 @ 49
Frankfurters, hog casings	46 @ 47
Bologna	41 @ 42
Bologna, artificial casings	40 @ 41
Smoked liver, hog buns	41 @ 42
New Eng. lunch specialty	62 @ 63
Mixed luncheon spec., ch.	47 @ 48
Tongue and blood	38 @ 39
Blood sausage	31 @ 32
Some	29 1/2 @ 30
Polish sausage, fresh	34 @ 35
Polish sausage, smoked	43 1/2 @ 44

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings	
Domestic rounds, 1 1/4 to 1 1/2 in., 180 pack	45 @ 50
Domestic rounds, over 1 1/4 in., 140 pack	50 @ 55
Export rounds, wide, over 1 1/4 in.	75 @ 85
Export rounds, medium, 1 1/4 to 1 1/2 in.	55 @ 65
Export rounds, narrow, 1 1/4 in. under	1.05 @ 1.10
No. 1 weasands, 24 in. up	12 @ 13
No. 1 weasands, 22 in. up	10 @ 11
No. 2 weasands	6 @ 7
Middle sewing, 1 1/4 in.	1.15 @ 1.20
2 in.	1.15 @ 1.20
Middle, select, wide, 2 1/4 in.	1.20 @ 1.25
Middle, select, extra, 2 1/4 in.	1.40 @ 1.45
Middle, select, extra, 2 1/4 in. & up	1.80 @ 2.00
Beef buns, export No. 1	17 @ 18
Beef buns, domestic	12 @ 13
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 1/2 @ 17
10-12 in. wide, flat	10 @ 11
8-10 in. wide, flat	6 1/2 @ 7

Pork casings:	
Extra narrow, 29 mm. & dn.	3.15 @ 3.25
Narrow, medium, 29 @ 32 mm.	2.95 @ 3.15
Medium, 32 @ 35 mm.	1.90 @ 2.10
Spec. medium, 35 @ 38 mm.	3.1 @ 3.3
Wide, 38 @ 43 mm.	3.1 @ 3.3
Export buns, 34 in. cut	30 @ 31
Large prime buns,	
34 in. cut	19 @ 20
Medium prime buns,	
34 in. cut	14 @ 15
Small prime buns	13 @ 14
Middle, per set, cap off	45 @ 46

SEEDS AND HERBS

Caraway Seed	Whole for Saus.
Mustard seed, fcy. yel	26 @ 30
American	28 @ 32
Marjoram, Chilean	27 @ 31
Oregano	22 @ 27
Coriander, Morocco	
Natural No. 1	12 @ 14 1/2
Marjoram, French	46 @ 50
Sage Dalmation	
No. 1	20 @ 25

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29 @ 33	33 @ 35
Resifted	31 @ 35	35 @ 37
Chili powder		36 @ 38
Chili pepper		36 @ 38
Cloves, Zanzibar	30 @ 34	34 @ 36
Ginger, Jam., unbl.	30 @ 34	34 @ 36
Ginger, African	22 @ 26	26 @ 28
Cochin	25 @ 29	29 @ 31
Mace, fcy. Banda		41 @ 42
Mace, fcy. Banda		41 @ 42
Mustard, flour, fcy.		30 @ 31
No. 1		32 @ 33
West India Nutmeg		56 @ 58
Paprika, Spanish	50 @ 52	52 @ 54
Pepper, Cayenne	50 @ 52	52 @ 54
Red No. 1		65 @ 67
Pepper, Packers	74 @ 78	78 @ 80
Pepper, black	74 @ 78	78 @ 80
Pepper, white	1.01 @ 1.06	1.06 @ 1.11
Pepper, Black		74 @ 78
Malabar	74 @ 78	78 @ 80
Black Lampong	74 @ 78	78 @ 80

CURING MATERIALS

	Cwt.
Nitrite of soda in 435-lb. bbls., del. or f.o.b. Chicago	\$ 8.30
Saltwater, n. ton, f.o.b. N. Y.	11.00
Dol. refined gran.	14.40
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$18.50
Medium	25.50
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar	
Raw, 96 basis, f.o.b. New Orleans	5.08
Standard gran., f.o.b. refiners (2%)	7.80 @ 8.00
Packers' curing sugar, 250 lb. bags, f.o.b. Hessers, La.	
less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.88

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles February 15	San Francisco February 15	No. Portland February 15
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$ 38.00 @ 35.00	\$ 34.00 @ 36.00	\$ 34.00 @ 35.00
500-600 lbs.			
Commercial:			
400-500 lbs.	30.00 @ 33.00	28.00 @ 31.00	28.00 @ 29.00
Utility:			
400-500 lbs.	28.00 @ 29.00	26.00 @ 27.00	26.00 @ 27.00
COW:			
Commercial, all wts.	28.00 @ 29.00	26.00 @ 27.00	26.00 @ 27.00
Cutter, all wts.	26.00 @ 27.00	24.00 @ 25.00	24.00 @ 25.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.			
Good:			
80-130 lbs.		44.00 @ 46.00	48.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	47.00 @ 48.00	44.00 @ 45.00	45.00 @ 46.00
50-60 lbs.	47.00 @ 48.00	44.00 @ 45.00	45.00 @ 46.00
Good:			
40-50 lbs.	46.00 @ 47.00	43.00 @ 44.00	44.00 @ 45.00
50-60 lbs.	46.00 @ 47.00	43.00 @ 44.00	44.00 @ 45.00
Commercial, all wts.	43.00 @ 45.00	40.00 @ 42.00	41.00 @ 43.00
Utility, all wts.	41.00 @ 43.00	38.00 @ 40.00	39.00 @ 41.00
MUTTON (EWE):			
Good, 75 lbs. dn.	23.00 @ 27.00	22.00 @ 24.00	22.00 @ 24.00
Commercial, 75 lbs. dn.	21.00 @ 23.00	20.00 @ 22.00	20.00 @ 22.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	32.00 @ 33.00	30.00 @ 31.00	30.00 @ 31.00
120-137 lbs.			
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	47.00 @ 50.00	44.00 @ 47.00	45.00 @ 48.00
10-12 lbs.	47.00 @ 50.00	44.00 @ 47.00	45.00 @ 48.00
12-15 lbs.	46.00 @ 50.00	43.00 @ 46.00	44.00 @ 47.00
PICNICS:			
4-6 lbs.		35.00 @ 37.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	48.00 @ 53.00	45.00 @ 50.00	46.00 @ 51.00
16-20 lbs.	48.00 @ 52.00	45.00 @ 49.00	46.00 @ 50.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	45.00 @ 53.00	42.00 @ 50.00	43.00 @ 51.00
8-10 lbs.	45.00 @ 52.00	42.00 @ 49.00	43.00 @ 50.00
10-12 lbs.	45.00 @ 52.00	42.00 @ 49.00	43.00 @ 50.00
LARD, Refined:			
Tierces	15.25 @ 16.00		16.00 @ 16.50
50 lb. cartons & cans	15.75 @ 16.50		
1 lb. cartons	16.00 @ 17.00	16.50 @ 17.50	17.00 @ 17.50



Attention: SAUSAGE MFRS!

We now have the famous 1948 PICKLE-RITE SWEET PICKLE CHUNKS for your pimento pickle meat loaves. Samples and quotations sent on request.

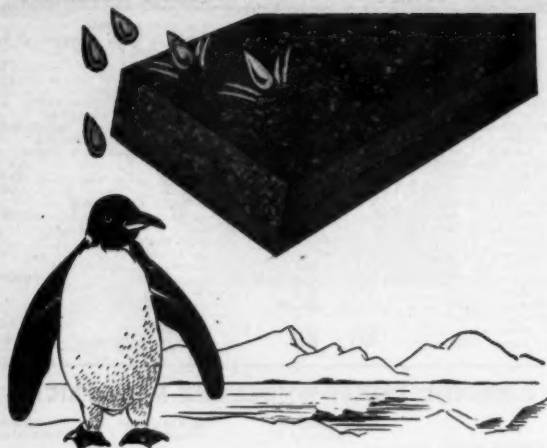
"Pickle-Rite Improves Your Appetite"

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Where moisture is present, UNITED'S B.B. (Block Baked) Corkboard, because of its natural moisture resistant qualities, affords maximum insulation efficiency. Its low thermal conductivity, freedom from capillarity, plus the composition and chemical construction of

natural cork, as provided by nature, inherently make it most effective as a cold storage and refrigerator insulator.



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Hartford, Conn.
Indianapolis, Ind.
Los Angeles, Calif.

Milwaukee, Wis.
New Orleans, La.
New York, N. Y.
Philadelphia, Pa.

Pittsburgh, Pa.
Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, FEBRUARY 17, 1949

REGULAR HAMS

Fresh or Frozen

8-10	46n	46n
10-12	46n	46n
12-14	45n	45n
14-16	44½n	44½n

BOILING HAMS

Fresh or Frozen

16-18	41n	41n
18-20	38n	38n
20-22	37½n	37½n

SKINNED HAMS

Fresh or Frozen

10-12	48½@49	48½n
12-14	47½@48	47½n
14-16	47@47½	47n
16-18	43@43½	43n
18-20	40@40½	40n
20-22	39½	39½n
22-24	39½	39½n
24-26	39	39n
26-30	37½@38	37½n
25-up, No. 2's	inc.	35

OTHER D.S. MEATS

Fresh or Frozen

Regular plates	22n	22n
Clear plates	13n	12n
Square jowls	15@15½	17n
Jowl butts	12	12

PICNICS

Fresh or Frozen

S.P.

4-6	31	31n
4-8 Range	30	29½n
6-8	29½@29¾	29½n
8-10	29½	29½n
10-12	29½	29½n
12-14	25½	25½n
8-up, No. 2's	25½	...
inc.	25½	...

BELLIES

Fresh or Frozen

Cured

6-8	39	40
8-10	38½	39
10-12	36@36½	37
12-14	31	32
14-16	27@27½	28@28½
16-18	25½	26½
18-20	24½	25½

D.B. BELLIES

18-20	22	Clear
20-25	22	22
25-30	21	21
30-35	20½	20½
35-40	19½	19½
40-50	19	19

FAT BACKS

Green or Frozen

Cured

6-8	10½n	10½n
8-10	10½n	10½
10-12	10½n	10½
12-14	11	10½
14-16	11	10½
16-18	11	11½
18-20	11	11½
20-25	11	11½

LARD FUTURES PRICES

MONDAY, February 14, 1949

	Open	High	Low	Close
Mar.	12.35	12.95	12.27½	12.90
May	12.50	13.00	12.35	12.95
July	12.50	13.05	12.47½	13.00
Sept.	12.60	13.12½	12.60	13.05

Sales: 18,200,000 lbs.

Open interest at close Fri., Feb. 11th: Mar. 473, May 751, July 363 and Sept. 219 lots.

TUESDAY, February 15, 1949

Mar.	12.87½	12.90	12.27½	12.60
May	13.00	13.05	12.45	12.95
July	13.15	13.15	12.55	12.90
Sept.	13.25	13.25	12.60	12.90

Sales: 15,720,000 lbs.

Open interest at close Mon., Feb. 14th: Mar. 429, May 772, July 367 and Sept. 225 lots.

WEDNESDAY, February 16, 1949

Mar.	12.50	12.85	12.42½	12.90
May	12.60	12.97½	12.57½	12.92½b
July	12.65	13.02½	12.65	12.97½
Sept.	12.70	13.05	12.70	13.00b

Sales: 11,700,000 lbs.

Open interest at close Tues., Feb. 15th: Mar. 418, May 788, July 385 and Sept. 236 lots.

THURSDAY, February 17, 1949

Mar.	12.75	13.05	12.55	12.67½
May	12.85	13.12½	12.67½	12.77½
July	12.90	13.20	12.77½	12.85a
Sept.	12.90	13.30	12.85	12.92½

Sales: 12,880,000 lbs.

Open interest at close Wed., Feb. 16th: Mar. 410, May 794, July 391 and Sept. 263 lots.

FRIDAY, February 18, 1949

Mar.	12.60	12.70	12.55	12.65
May	12.72½	12.85	12.70	12.75
July	12.80	12.92½	12.77½	12.77½b
Sept.	12.90	12.97½	12.85	12.87½a

Sales: About 6,500,000 lbs.

Open interest at close Thurs., Feb. 17th: Mar. 387, May 787, July 410 and Sept. 280 lots.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Rav
	Tierces	Loose	Leaf
Feb. 12	13.00n	11.50	10.50n
Feb. 14	13.00n	11.50	10.75n
Feb. 15	13.00n	11.50	10.75n
Feb. 16	13.25n	11.87½b	10.87½n
Feb. 17	13.25n	11.87½b	10.87½n
Feb. 18	13.25n	11.87½b	10.87½n

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of January, 1949 was reported by the California Department of Agriculture as shown in the following table.

	No.
Cattle	22,737
Calves	15,416
Hogs	21,386
Sheep	19,975

Production for January was reported by the Department as follows:

	Lbs.
Sausage	3,012,179
Pork and beef	5,398,745
Lard and substitutes	293,480

Total 8,704,404
As of January 31, California had 106 meat inspectors. Plants under state inspection, 258. Plants under state approved municipal inspection, 107.

DOG FOOD FIRM FINED

Pride & Co., a Philadelphia dog food firm, recently pleaded guilty on charges of misbranding food for animals. Owners of the firm waived a hearing and were fined \$500 and costs.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b.	
Chgo.	\$15.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.50
Kettle rend., tierces, f.o.b. Chgo.	16.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	16.25
Neutral, tierces, f.o.b. Chicago	15.12½
Standard Shortening... *N. & S.	21.00
Hydrogenated Shortening N. & S.	22.75

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

February 15, 1949

Choice, native, heavy	37 1/4 @ 45 1/4
Choice, native, light	37 1/4 @ 45 1/4
Good	35 1/4 @ 41
Comm.	
Can. & cutter	30 @ 37 1/2
Bol. bull	30 1/2 @ 38

BEEF CUTS

	City
No. 1 ribs	55 @ 60
No. 2 ribs	44 @ 50
No. 1 loins	60 @ 65
No. 2 loins	45 @ 50
No. 1 hinds and ribs	44 @ 52
No. 2 hinds and ribs	42 @ 47
No. 3 hinds and ribs	
No. 1 top sirloins	51 @ 53
No. 2 top sirloins	50 @ 52
No. 1 rounds, N. Y. flank off	44 @ 46
No. 2 rounds, N. Y. flank off	42 @ 44
No. 1 chucks	32 @ 34
No. 2 chucks	30 @ 32
No. 3 chucks	
No. 1 briskets	28 @ 30
No. 2 briskets	28 @ 30
No. 1 flanks	14 @ 15
No. 2 flanks	14 @ 15

FRESH PORK CUTS

	Western
Boston butts	37 @ 39
Pork loins, fresh 12 lbs. do.	44 @ 46
Hams, regular, under 14 lbs.	48 @ 49
Hams, skinned, fresh, under 14 lbs.	50 @ 51 1/2
Picnics, fresh, bone in	27 1/4 @ 33
Pork trimmings, ex. lean	45 @ 46
Pork trimmings, regular	21 @ 21 1/2
Spareribs, under 3	33 1/2 @ 35
Bellies, sq. cut, seedless, 8/12	38 @ 40

	City
Boston butts, 4/8 lbs.	38 @ 42
Shoulders, N. Y.	36 @ 38
Pork loins, fr., 10/12 lbs.	46 @ 48
Hams, regular, under 14 lbs.	48 @ 51
Hams, skid., under 14 lbs.	52 @ 54
Picnics, bone in	34 @ 36
Pork trim, ex. lean	42 @ 44
Pork trim, regular	19 @ 22
Spareribs, light	36 @ 40
Bellies, sq. cut, seedless, 8/12	30 @ 40

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	30
Beef livers, selected	75
Lamb fries	50
Oxtails under 1/2 lb.	16
Oxtails, over 1/2 lb.	25

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, FEBRUARY 16, 1949
All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$39.00-40.00
700-800 lbs.	38.00-39.00

Good:	
350-500 lbs.	None
500-600 lbs.	36.00-38.00
600-700 lbs.	35.00-38.00
700-800 lbs.	35.00-37.00

Commercial:	
350-600 lbs.	33.00-36.00
600-700 lbs.	33.00-35.00
Utility, all wts.	None

COW:

Commercial, all wts.	31.00-33.00
Utility, all wts.	31.00-32.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:

Choice:	
50-130 lbs.	49.00-52.00
130-170 lbs.	48.00-50.00

Good:	
50-80 lbs.	43.00-45.00
80-130 lbs.	44.00-47.00
130-170 lbs.	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	31 1/2 @ 33
137 to 153 lbs.	31 1/2 @ 33
154 to 171 lbs.	31 1/2 @ 33
172 to 188 lbs.	31 1/2 @ 33

LAMBS

Choice lambs	40 @ 51 1/4
Good lambs	40 @ 49 1/4
Legs	50 @ 58
Hindquarters	50 @ 58
Loins	53 @ 64

MUTTON

Good	Western 24 @ 26
------	-----------------

VEAL—SKIN OFF

Choice carcass	50 @ 54
Good carcass	44 @ 49
Commercial carcass	40 @ 44
Utility	35 @ 38

BUTCHERS' FAT

Shop fat	2 1/2
Breast fat	3 1/2
Edible suet	3 1/2
Inedible suet	3 1/2

STOCKER AND FEEDER CATTLE SHIPMENTS

Cattle and sheep purchased at public stockyards, and received in eight corn belt states during January were:

CATTLE AND CALVES

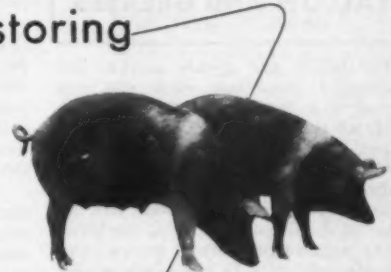
	1946	1948
Public stockyards	75,839	87,273
Direct	17,842	15,428
Totals	93,681	102,701

SHEEP AND LAMBS

	1946	1948
Public stockyards	88,061	54,046
Direct	62,794	26,937
Totals	150,855	80,983

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

NATION-WIDE FACILITIES for freezing and storing



PACKING HOUSE PRODUCTS



At packing centers...
Transit points...
Distributing points...

The temperatures you require • The know-how for proper handling • Broad storage-in-transit privileges.

14
REFRIGERATED
WAREHOUSES

Seaboard Terminal & Refrigeration Co.
Jersey City, N. J.

The City Ice & Fuel Co.
Hornell, N. Y.

Federal Cold Storage Co.
Pittsburgh, Pa.

Federal Cold Storage Co.
Cleveland, Ohio

Federal Cold Storage Co.
Columbus, Ohio

Polar Service Company
Decatur, Ill.

North American Cold Storage
National Stock Yards, Ill.

Federal Cold Storage Co.
St. Louis, Mo.

Mound City Ice & Cold Storage Co.
St. Louis, Mo.

Springfield Ice & Refrigerating Co.
Springfield, Mo.

Federal Cold Storage Co.
Kansas City, Kans.

Tulsa Cold Storage Co.
Tulsa, Okla.

Galveston Ice & Cold Storage Co.
Galveston, Tex.

Crystal Ice & Cold Storage Co.
Phoenix, Ariz.

The CITY
ICE & FUEL
Company

THE CITY ICE
& FUEL COMPANY

Cold Storage Division

33 South Clark Street • Chicago 3, Illinois

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

Thursday, February 17, 1949

The tallow and grease market was unchanged from last week and continued in a very mixed position. The tendency early this week was for lower prices but as the demand for export increased, offerings in the market about midweek disappeared, bringing about a firmer tone. Producers were not inclined to dispose of product at the levels of the large soapers, whose interest was directed primarily to the lower grades and dark materials. Trading as a whole was exceptionally light and scattered, with a few dealer sales reported by the trade. Early this week tank of special tallow sold at 7½¢, delivered consumers' point.

About midweek a couple tanks of fancy tallow were reported having sold at approximately 8½¢, delivered eastern seaboard for export. A couple tanks of prime tallow sold later at 7½¢, delivered consuming points. About midweek tank of fancy tallow was reported to have sold at 8¢, f.o.b. shipping point. Rumors of bids for choice white grease at 8¢ could not be confirmed. Trading by the weekend was practically stalemated, with producers' asking prices about ½¢ over bid levels.

TALLOW: The weakness in the market during the past few days resulted in quotations Thursday from ½ to 1¢ below the previously quoted prices, in carlots, delivered consuming points, all on a nominal basis. Edible tallow was quoted at 8@8½¢; fancy tallow, 7@8¢; choice, 7½@8¢; prime, 7@7½¢; special, 7½¢; No. 1, 7@7½¢; No. 3, 6@7½¢; and No. 2 at 6½¢.

GREASES: A weak undertone was registered during the week, with the quoted prices Thursday in most part ½ to ¾¢ under the quotations of last week. Choice white grease was quoted at 7½@7½¢; A-white, 7@7½¢; B-white, 7@

EASTERN FERTILIZER MARKET

New York, February 17, 1949

All prices were lower in packing-house by-products this week as were commodity prices in general.

Several cars of wet rendered tankage sold at \$8.50 per unit of ammonia, with additional quantities offered at this figure.

A small lot of dried blood sold at \$8.50 and more could probably be obtained at this price. Fertilizer chemicals were in demand with offerings limited.

FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	8.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.40
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	51.00
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4¼% and 50% in bags, per ton, f.o.b. Baltimore	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.75

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$1.70
---	--------

7½¢; yellow, 6@7¢; house, 6@6½¢; brown, 6¢; and brown, 25 f.f.a. at 6½¢. All quotations basis carlots, delivered consuming points, nominal.

GREASE OILS: The trade reported that good interest continued in both domestic and foreign markets, with sales of sizable volume in evidence. No. 1 lard oil was quoted Thursday at 14¢, unchanged from last week, basis drums, l.c.l., f.o.b. Chicago. Prime burning oil was also unchanged at 16½¢, while acidless tallow was quoted at

BY-PRODUCTS MARKETS

(Chicago, Thursday, February 17, 1949.)

Blood

Unit Ammonia	
Unground, per unit of ammonia	\$8.00@8.25

Digester Feed Tankage Materials

Wet rendered, unground, loose	\$8.00@8.50
Liquid stick tank cars	2.75@3.00

Packinghouse Feeds

Carlots, per ton	
50% meat and bone scraps, bulk...	105.00
55% meat scraps, bulk	115.50
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	110.00
80% blood meal, bagged	140.00@150.00
65% BPL special steamed bone meal, bagged	70.00

Fertilizer Materials

Per ton	
High grade tankage, ground	\$5.75@6.00
10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	\$7.50@8.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

Per unit Protein	
Cake	\$1.65@1.75
Expeller	\$1.65@1.75

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (lind)	\$2.50@2.75
Hide trimmings (green, salted)	1.35@1.40
Sinews and pinies (green, salted)	1.35@1.40
Per ton	
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.6@.54

Animal Hair

Per ton	
Winter coll dried, per ton	\$100.00@110.00
Summer coll dried, per ton	75.00
Cattle switches	.4@.54
Winter processed, gray, lb.	.13
Summer processed, gray, lb.	.8

*Quoted Delivered basis.

13½¢, down 1¢ from the previously quoted price.

NEATSFOOT OIL: The market registered continued good action and interest on all grades, with demand somewhat stimulated in view of the additional export trading reported. Production and sales were reported on about par at the present unchanged price levels. Pure neatsfoot oil was quoted Thursday at 28¢, in drums, l.c.l., f.o.b. Chicago. The 20-deg. neatsfoot oil was again quoted at 34¢.

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VEGETABLE OILS

Thursday, February 17, 1949

A somewhat firmer undertone was in evidence in the major vegetable oil market during the current week. This was apparently influenced by the government's procuring some product and rumors of other exporting, according to the trade. Trading early in the week was of larger proportions. It was believed in some quarters that some sales were made on the basis of short covering. Prices of crude oils were unchanged to about $\frac{1}{4}$ c a pound higher, but about midweek some of the strength which had been gained was lost, resulting in a nominal market on several descriptions.

SOYBEAN OIL: Active trading was reported in the market early in the week, with a sizable volume of product purchased by the government. Domestic trading likewise was stimulated. Holland likewise was credited with purchasing approximately 2,000 tons, equal to 4,000,000 lbs. of U. S. soybean oil. The market early this week was pegged at 13c and later at 12 $\frac{1}{2}$ c for February through June shipments. April through June shipments were quoted and sold at 12 $\frac{1}{2}$ @12 $\frac{1}{2}$ c in a limited way. The quoted price Thursday was 12 $\frac{1}{2}$ c paid.

CORN OIL: The market also firmed during this week, with a little more trading, according to reports. Early this week the market for spot delivery was pegged at 13 $\frac{1}{2}$ c nominal, but buying interest influenced a rising market

and the quoted price Thursday was 13 $\frac{1}{2}$ @14c paid, up $\frac{1}{2}$ to 1c higher.

PEANUT OIL: No material change was reported in the market this week, the last reported sale being at a 16c level. Rumors that the government was about to release approximately 60 tanks of oil or its equivalent in peanuts came to light about midweek. The quoted price Thursday was 16c nominal, unchanged from last week.

COCONUT OIL: The market was somewhat mixed, with trading and quotations reported for spot delivery early on a 14c basis. By midweek some trading was reported at 13 $\frac{1}{2}$ c Pacific Coast, with the closing quotation Thursday pegged at 14c asked, or 1 to 1 $\frac{1}{4}$ c above the quotation last week.

COTTONSEED OIL: A firmer tone was reported during the current week. Southeast sold at 13 $\frac{1}{2}$ c a pound early in the week. Valley was pegged at

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13 $\frac{1}{2}$ c
Southeast	13 $\frac{1}{2}$ c
Texas	13 $\frac{1}{2}$ c
Soybean oil, in tanks, f.o.b. mills,	
Midwest	12 $\frac{1}{2}$ pd
Corn oil, in tanks, f.o.b. mills	14pd
Coconut oil, Pacific Coast	14c
Peanut oil, f.o.b. Southern points	16c
Cottonseed foots	
Midwest and West Coast	1 $\frac{1}{2}$ @2 $\frac{1}{4}$
East	1 $\frac{1}{2}$ @2 $\frac{1}{4}$

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

13 $\frac{1}{2}$ @13 $\frac{1}{2}$ c, according to the trade. By midweek Valley and Southeast were quoted at 13 $\frac{1}{2}$ c, somewhat easier. There were reports of light trading at 13 $\frac{1}{2}$ c; however, by Thursday at the close the quoted prices on Valley, Southeast and Texas were reported at the nominal price of 13 $\frac{1}{2}$ c, an increase of 1c.

The closing quotations at N. Y. were:

SATURDAY, FEBRUARY 12, 1949

No session N. Y. Exchange.

MONDAY, FEBRUARY 14, 1949

	Open	High	Low	Close	Fr. cl.
Mar.	15.85	16.20	15.85	16.15	15.24
May	15.45	16.25	15.40	16.20	15.25
July	15.40	16.20	15.35	16.20	15.24
Sept.	14.50			15.15	14.50
Oct.	14.70			15.60	14.65
Dec.	14.50	14.55	14.55	15.60	14.45
Jan.	14.50			15.00	14.45

Total sales: 438 contracts.

TUESDAY, FEBRUARY 15, 1949

	Open	High	Low	Close	Fr. cl.
Mar.	16.45	16.45	15.54	15.85	16.15
May	16.40	16.40	15.90	15.85	16.20
July	16.40	16.40	15.70	15.85	16.20
Sept.	15.15			15.00	15.15
Oct.	15.00			15.15	15.80
Dec.	15.00	14.55	14.55	14.75	15.00
Jan.	15.00			15.00	15.00

Total sales: 415 contracts.

WEDNESDAY, FEBRUARY 16, 1949

	Open	High	Low	Close	Fr. cl.
Mar.	15.50	15.95	15.45	15.75	15.85
May	15.70	15.95	15.45	15.80	15.85
July	15.74	15.95	15.00	15.77	15.88
Sept.	14.50			14.00	15.00
Oct.	15.00	15.25	15.05	15.05	15.15
Dec.	14.60			14.65	14.75
Jan.	14.50			14.65	15.00

Total sales: 248 contracts.

THURSDAY, FEBRUARY 17, 1949

	Open	High	Low	Close	Fr. cl.
Mar.	15.62	16.07	15.65	15.62	15.75
May	15.80	16.10	15.65	15.64	15.80
July	15.80	15.97	15.65	15.65	15.77
Sept.	15.00	15.25	15.25	14.75	14.90
Oct.	15.15	15.15	15.15	15.00	15.05
Dec.	14.65			14.65	14.65
Jan.	14.65			14.65	14.65

Total sales: 202 contracts.

*Bid. †Nominal.

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Page 95

HIDES AND SKINS

Further declines in packer hide market—Activity revived following last week's lull—Native steers sold down 2½ to 3c—Butt brands move 2c lower—Light Texas steers quotable 2½c down—Native and branded cows sold ½ to 2c down—Calf and kips weak.

Chicago

PACKER HIDES: Trading in packer hides was moderate during the week, following the lull of last week. Further weakness developed during the trading periods, registering reductions of ½ to 3c below the quoted prices of last week, on practically all descriptions. Native steers seemed to bear the brunt of the reductions. The all-light selection was quotable at 22c nominal, and the mixed light and heavy weight and heavy hides were reported having sold at 20@21c, down 2½@3c. Butt brands, Colorados and heavy Texas steer hides were down 2 and 1c, respectively. Heavy native cows sold this week at 19@20c, or 1 to 2c below the quoted price of last week. Light native and branded cows likewise sold from 1 to 2c lower.

The sales this week were somewhat scattered, with reports of some trading negotiated for export on selected hides at premium prices. Of the approximate total of 69,000 hides reported this week,

about 20,000 were moved late last week.

The last reported sale on ex-light native steers was made on the basis of 27c, f.o.b. shipping point. Early this week one packer sold 800 February light native steers, earmarked for export, at 24c, f.o.b. St. Paul. Heavy and mixed light and heavy native steers moved in a fair way late last week and this week. Last Friday one packer sold a total of 6,500 mixed light and heavy native steers, January forward, at 21c, Chicago basis. Same day an outside packer sold 1,300 of the same selection on the identical basis. Early this week the Association sold 1,400 mixed light and heavy native steers at 20c, Chicago basis. Later another packer sold a total of 6,600 of the same description, origin Kansas City and Cedar Rapids, January and February salting at 21c, Chicago basis. About midweek another packer sold a total of 4,000 heavy native steers from several points, at 20c, January–February takeoff, Chicago basis. Another sale was reported involving a total of 6,200 heavy native steers, January forward takeoff from several shipping points, at 20c, Chicago basis. About weekend one packer sold 800 St. Paul heavy native steers at 21c, for export, f.o.b. shipping point.

Last weekend, one packer sold 1,600 butt branded steers at 19½c, basis Chi-

cago, January takeoff. Same packer sold 3,000 river point butt brands January–February salting, at 19c, and 1,300 of the same description for export at 19½c, f.o.b. river points. Early this week the Association sold a mixed lot of 1,900 light weight butt brands and Colorados at 18½c, Chicago basis. Another sale came to light involving 2,400 St. Joe and Omaha butt brands, presumably for export, at 19½c, f.o.b. shipping points. Late last week, packer sold 1,600 Colorados, February takeoff, at 19c. An outside packer sold 1,300 of the same selection at 19c, Chicago basis. About midweek another packer sold total of 3,300 Colorados, January forward salting, at 18½c, basis Chicago. Sale of 2,000 light Texas steers, January salting, was made at 20c Chicago basis.

Movement of heavy and light weight cows was fair last Friday and this week. One packer last weekend sold a total of 4,000 heavy native cows, January forward takeoff, at 20c, Chicago basis. Same day another packer sold 1,200 river point heavy native cows on the same basis. Early this week an outside packer sold 1,200 of the same description, origin Sioux Falls, February takeoff, at 20c Chicago basis. The Association sold a car of heavy native cows at 19½c, February salting, Chicago basis. Another packer was reported to have sold total of 3,300 Milwaukee and St. Paul heavy native cows at 20c, Chicago basis. Another sale involved 2,000 Kansas City light native cows, earmarked for export, at 25½c, f.o.b. shipping point. Another packer sold 1,000 of the same selection, also for export, at 25c, f.o.b. St. Louis. About midweek another packer sold 1,500 of the same selection and shipping point, for export on the same basis. Same packer sold 2,600 Chicago light native cows, February salting, at 24½c, Chicago basis. An outside packer sold 1,600 branded cows late last week, February salting, at 20c, Chicago basis. The Association this week sold a car of the identical selection at 19½c, Chicago basis.

The packer bull market continued dull this week, with no trading reported from any quarter. In most part packers are in a well sold up position. The quoted price is on a strictly nominal basis, until trading is again resumed. Native bulls are quotable at 15½c, with brands at 14½c, down ½c from the last quoted prices.

OUTSIDE SMALL PACKERS: The market on outside small packer hides is quotable at 19c for the heavy weight stock up to 50 lbs., while the light weight hides around 42/44 lb. weights are quotable at 21c. One sale of 23c was reported for a small package of 40/42 lb. hides of good takeoff, selected and trimmed basis. Tanner buyers are reportedly very conservative in making bids and trading was quiet.

No marked change was reported in country hides, and trading was slow. One sale came to light on the basis of 17c for about 46-lb. hides, while another sale of 1's and 2's, about 50-lb.

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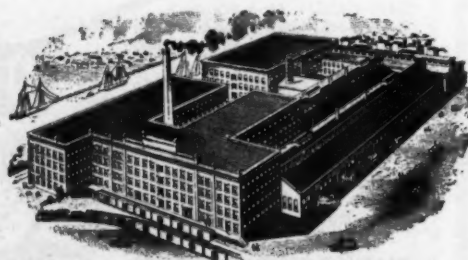
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hides, was reported to have been negotiated at 16½c.

PACIFIC COAST: Trading on west coast hides was limited during the current week with about steady prices reported. One independent packer was reported to have sold a car of mixed steer and cow hides on the basis of 16½c, flat, steady with late last week.

CALF AND KIPSKINS: Further reductions were reported in the market this week, with the market registering continued weakness. Late last week one packer sold a total of 12,000 lightweight northern native calfskins, 9½ lbs. down, at 62½c, trimmed, Chicago basis. About midweek another packer sold a total of 6,000 Eau Claire mixed, heavy and light northern native calfskins, 15 lbs. down, at 55c, Chicago basis, down 7½c from the previous quotation.

Kipskins likewise displayed weakness, with one packer reporting a sale of 3,000 northern native kipskins at 35c, and 32½c for the overweights, or 2½c under the previously quoted prices. Southern native kipskins are quotable at 32½c, with brands 2½c less, nominal.

SHEEPSKINS: The market on sheepskins was relatively unchanged but a firm undertone seemed to develop, in view of the limited supply of shearlings available for current delivery. Curtailed and anticipated shortage of sheep as a whole has influenced a stronger price tone, according to the trade. No. 1 shearlings are quotable at \$2.25@2.50 each, No. 2's at \$1.75@1.80 and No. 3's at \$1.35@1.40, the latter two grades nominally. Fall clips are again quoted at \$2.75 each. One sale involved a mixed car of No. 1 shearlings at \$2.50 and fall clips at \$2.75 each. Another part car of No. 1 shearlings was reported having sold at \$2.25 each. There was some talk around that the last Interior wool lambs sold were moved on the basis of around \$4.35 each. A nominal market of \$10.00 per dozen was again reported on pickled skins this week.

N. Y. HIDE FUTURES

MONDAY, FEBRUARY 14, 1949

	Open	High	Low	Close
Mar.	21.80	22.40	21.80	22.38
June	20.00	20.80	19.95	20.60
Sept.	19.25	20.10	19.25	20.10
Dec.	18.00	19.75	18.00	19.50

Closing 2 points lower to 50 higher; sales 90 lots.

TUESDAY, FEBRUARY 15, 1949

Mar.	22.10b	22.48	22.00	22.48
June	20.80	20.92	20.50	20.90
Sept.	20.10b	20.10	19.75	20.10
Dec.	19.40b	19.48	19.25	19.45

Closing 12 points up to 25 down; sales 94 lots.

WEDNESDAY, FEBRUARY 16, 1949

Mar.	22.48	22.80	22.02	22.51
June	20.75b	21.45	20.56	21.10
Sept.	20.25	20.65	19.85	20.30b
Dec.	19.50b	19.65b

Closing 3 to 20 points higher; sales 126 lots.

THURSDAY, FEBRUARY 17, 1949

Mar.	22.25b	22.55	22.31	22.30
June	21.00	21.30	21.00	21.25
Sept.	20.11b	20.00	20.30	20.60
Dec.	19.50b	19.90b

Closing 15 points higher to 30 lower; sales 103 lots.

FRIDAY, FEBRUARY 18, 1949

Mar.	22.35b	22.35	22.10	22.10
June	21.18b	21.25	20.91	20.95
Sept.	20.46b	20.75	20.47	20.35b
Dec.	20.00b	20.00	20.00	19.85b

Closing 5 to 33 points lower; sales 112 lots.

WEEK'S CLOSING MARKETS

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week.	
	Week ended	Previous	1948	
	Feb. 17, '49	Week	1948	
Nat. str.	22	22 1/2	24 1/2	25
Hvy. Tex. str.	19	21	24	24
Hvy. butt	19	21 1/2	24	24
Brnd'd str.	19	20 1/2	24	24 1/2
Hvy. Col. str.	15 1/2	20 1/2	24 1/2	25 1/2
Ex-light Tex.	22	23 1/2	26 1/2	27
str.	22	23 1/2	26 1/2	27
Brnd'd cows	19 1/2	20 1/2	25	25 1/2
Hvy. nat. cows	20	20 1/2	24 1/2	25
Lt. nat. cows	24 1/2	25 1/2	27	28
Nat. bulls	15 1/2	16 1/2	16 1/2	16 1/2
Brnd'd bulls	14 1/2	15 1/2	15 1/2	15 1/2
Calfskins, Nor.	55	62 1/2	55	60
Kips, Nor. nat.	35	37 1/2	35	37 1/2
Kips, Nor. brnd	32 1/2	35	32 1/2	35
Slunks, reg.	3.50m	3.50m	3.10	3.10
Slunks, hris.	1.25m	1.25m	1.10	1.10

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	19	21 1/2	22	24
Brnd'd all wts.	20	18	22 1/2	21
Nat. bulls	12	12	13 1/2	14
Brnd'd bulls	11	12	11 1/2	13 1/2
Calfskins	57	57	40	37
Kips, nat.	27	27	25	28
Slunks, reg.	2.25	2.25	2.30	2.30
Slunks, hris.	75	75	1.00	1.10

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	10 1/2	17 1/2	17	19	18	19 1/2
Bulls	10	11 1/2	11	12	11	12 1/2
Calfskins	25	25	25	27	27	29 1/2
Kipskins	29	22	30	22	23	24 1/2

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	2.25	2.50	2.00	2.30	2.80	2.90
Dry pelts	27	28 1/2	27	28 1/2	28	28 1/2
Horschides	9.50	9.75	9.50	9.75	8.75	9.50

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.75 and the average was reported at \$20.00. Provision prices were quoted as follows: Under 12 pork loins, 48@49; 10/14 green skinned hams, 48@49; Boston butts, 37½@38; 16/down pork shoulders, 32; 3/down spareribs, 32½@33½; 8/12 fat backs, 10½; regular pork trimmings, 20@20½; 18/20 DS bellies, 22; 4/6 green picnics, 31; 8/up green picnics, 25½.

P.S. loose lard was quoted at 11.87½b and P.S. lard in tierces at 13.25a.

Cottonseed Oil

The closing prices for cottonseed oil futures at New York were: Mar. 15.42b, 15.45ax; May 15.41b, 15.45ax; July 15.41; Sept. 14.50b, 15.25ax; Oct. 14.65b, 14.85ax; Dec. 14.25b, 14.80ax; Jan. 14.25b, 14.80ax. Sales totaled 224 lots.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in January, 1949 were reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep
Receipts	15,160	9,477	9,078	59,606
Shipments	7,510	5,319	4,019	59,611
Local slaughter	7,579	4,158	4,891	9,024



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LIVESTOCK MARKETS *Weekly Review*

January Livestock Slaughter Continues Down Trend of 1948

SLAUGHTER under federal inspection of all classes of livestock during January declined compared with the previous month, and except hogs, for the corresponding month a year ago, according to the U. S. Department of Agriculture. Cattle and calf slaughter continued the down trend followed during 1948 when compared with the all-time record slaughter during 1947. Although hog slaughter was less than the peak reached in November and December, it was larger than any other month in 1948. Slaughter of sheep and lambs was the smallest for any month of January since the very light slaughter recorded in the month of 1930.

Slaughter of 1,125,771 cattle during January was 6 per cent less than December, 14 per cent less than January 1948 and 8 per cent less than the five-year average (1944-48). It was 20 per cent less than the record cattle slaughter which was established in January of 1947.

The total of 483,850 calves slaughtered in January was 15 per cent less than the previous month, 17 per cent less than January a year ago and 9 per cent less than the five-year average. It was also 18 per cent under the record slaughter which was also established in January 1947.

January hog slaughter of 5,376,611 hogs was 12 per cent less than December, 3 per cent more than January 1948 but 8 per cent less than the average. The record slaughter of January 1944 was larger than current slaughter by 31 per cent.

Sheep and lamb slaughter in January totaled 1,234,543 head and was 7 per cent under a year earlier, 8 per cent

under January a year earlier and 26 per cent under the five-year average. The record slaughter which occurred in January 1945 was 40 per cent larger than sheep and lamb slaughter reported in the month this year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE			
		1949	1948
January	1,125,771	1,312,051	
February		976,796	
March		986,502	
April		898,564	
May		876,927	
June		1,109,153	
July		1,045,946	
August		1,085,842	
September		1,178,251	
October		1,176,152	
November		1,151,598	
December		1,196,863	

CALVES			
		1949	1948
January	483,850	586,269	
February		510,748	
March		566,574	
April		550,240	
May		508,842	
June		620,000	
July		576,688	
August		569,589	
September		598,845	
October		632,820	
November		614,108	
December		572,405	

HOGS			
		1949	1948
January	5,376,611	5,223,309	
February		5,745,793	
March		5,574,127	
April		5,342,743	
May		5,562,290	
June		4,234,758	
July		5,944,126	
August		2,440,657	
September		2,835,582	
October		4,097,549	
November		5,425,052	
December		6,089,352	

SHEEP			
		1949	1948
January	1,234,543	1,347,240	
February		1,208,546	
March		1,174,678	
April		1,045,120	
May		978,637	
June		1,261,842	
July		1,194,773	
August		1,284,134	
September		1,464,013	
October		1,632,313	
November		1,443,596	
December		1,328,678	

FEDERALLY INSPECTED KILL BY STATIONS

Livestock slaughter under federal inspection during January by stations was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey				
City	28,488	35,915	147,027	172,421
Baltimore, Phila.	23,413	5,370	101,920	6,597
NORTH CENTRAL				
Cint., Cleve., Indpls.				
Chicago	54,296	13,802	261,028	25,029
Elburn	105,240	36,541	436,692	59,106
St. Paul-Wis. Group	63,137	118,483	537,560	41,541
St. Louis Area	53,908	20,183	318,852	55,274
Sioux City	41,556	1,001	207,672	44,448
Omaha	89,357	1,975	299,151	85,630
Kansas City	72,175	15,177	222,096	70,898
Iowa & So. Minn.	71,900	28,837	1,004,763	162,089
SOUTH				
EAST				
St. CENTRAL	18,138	9,717	133,011	7
WEST	104,234	30,077	262,238	108,746
ROCKY MOUN.				
TAIN	33,067	2,010	84,693	62,360
PACIFIC	75,059	15,962	144,529	125,724
Total 32 centers	803,905	333,083	4,151,252	1,019,876
All other stations	261,803	150,767	1,225,359	214,667
Grand total, Jan., '49	1,125,771	483,850	5,376,611	1,234,543
Dec., '48	1,196,863	572,405	6,089,352	1,328,678
Av. Jan.				

(1944-48) 1,230,546 528,897 5,823,446 1,667,027

Other animals slaughtered during January 1949: Horses, 21,565; goats, 12,789; January 1948, horses, 19,753; goats, 16,915.

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Ft. Worth, Texas. *Includes Denver, Colo., and Ogden, Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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More Cattle on Farms

(Continued from page 75.)

above last year and 89 per cent above the average. January 1 values per head of cattle, milk cows, sheep, chickens and turkeys were the highest on record, and hogs were the second highest.

With January 1 stocks of feed grains on farms 57 per cent above last year, and livestock and poultry numbers slightly smaller, the supply of feed in relation to livestock numbers was much more favorable than last year and the most favorable ever experienced.

Cattle numbers on January 1, 1949 were up 369,000 head from the previous year. An increase in cattle kept mainly for beef production more than offset the decline in milk cows and milk heifers. Relatively heavy slaughter of cattle and calves during 1948 was supported by a good calf crop and to a small extent by imports from Canada. The quarantine on Mexican imports was in effect during all of 1948. Milk cow numbers were off 2 per cent from last year, but beef cow numbers were maintained at about the same level as a year earlier. The increase in steers reflected the larger number of cattle on feed for market and a smaller slaughter of steers during 1948 than in 1947.

Sheep numbers continued downward during 1948 at about the same rate of decline as in 1947. Stock sheep have declined steadily since the peak in 1942 and the January 1 number is the small-

est in 81 years of record. The number of sheep and lambs on feed was down 15 per cent from a year earlier and the smallest since 1925. Slaughter of sheep and lambs during 1948 was heavy in relation to inventories and to the lamb crop and included a large percentage of ewes. The number of ewe lambs retained for breeding purposes is down again this year and indicates a continuation of the decline in stock sheep numbers.

Hog numbers were the largest since 1946 and were up 4 per cent from last year. All of the increase was in hogs under six months old, which reflected the increase in last fall's pig crop. More sows were held for farrowing in the spring of 1949, and the number of other hogs over six months old was down 7 per cent.

The number of horses and mules declined sharply, and at about the same rate as a year earlier. This decline continues the downtrend which began in 1915 for horses and 1925 for mules. Slaughter set a new record in 1948 and the crop of both horse and mule colts was a new low.

CCC PURCHASES TALLOW

The Commodity Credit Corporation recently purchased 3,410,000 lbs. of tallow at an unannounced price, delivered in drums, f.o.b. San Francisco. The fat will probably go to Japan.

PACKER ASKS SUBSIDY

In a case submitted to the U. S. Court of Appeals for the District of Columbia, the United Meat Co. of New York has asked for a ruling compelling the Reconstruction Finance Corporation to pay subsidy on livestock slaughter performed which the RFC has withheld because of alleged violation of OPA regulations. During price control, a number of suits were brought against United by OPA, charging the company with violating price regulations. None of these suits was prosecuted and with the end of price control, the suits were dismissed without any court decision.

RFC takes the position that it may now show, either in the court suit brought by the company or in proceedings before RFC, that the company did violate OPA price regulations. United Meat Co. argues that RFC is bound to pay subsidy claims unless it received from OPA or the War Food Administration certificates of willful violation.

This case presents most of the questions involved in hundreds of remaining unpaid subsidy claims (other than those relating to inventory at the end of price control), and if United Meat Co. is successful, it will mean that payment of subsidy claims may not be refused by RFC on suspicion that the company did violate price regulations or even on the ground that RFC might be able to prove violation in court.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday,
February 16, 1949, reported by the Production & Marketing
Administration:

HOGS (Quotations based on hard hogs)	St. L. Natl. Yds.	Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.....	\$17.50-20.00	\$19.25-20.25	\$.....	\$.....	\$.....
140-160 lbs.....	19.50-20.75	19.75-21.25	20.00-20.50	18.75-19.75
160-180 lbs.....	20.25-21.00	21.00-21.50	20.00-20.50	19.50-20.50	20.25-20.50
180-200 lbs.....	20.50-21.25	21.25-21.50	20.00-20.50	20.00-20.50	20.25-20.50
200-220 lbs.....	20.25-21.25	21.00-21.50	20.00-20.50	20.25-20.75	20.25-20.50
220-240 lbs.....	19.75-21.00	20.00-21.25	19.75-20.50	19.75-20.50	19.75-20.25
240-270 lbs.....	18.75-20.25	19.50-20.25	19.00-20.25	19.25-20.25	19.00-20.00
270-300 lbs.....	18.25-19.25	19.00-19.75	18.25-19.50	18.50-19.50	18.25-19.25
300-330 lbs.....	17.50-18.75	18.50-19.25	18.00-18.75	18.00-18.75	17.50-18.50
330-360 lbs.....	17.00-18.00	18.25-18.75	17.50-18.50	17.75-18.25	17.50-18.50
Medium:					
160-220 lbs.....	18.00-20.50	19.00-20.50	19.00-20.25	17.75-18.50

SOWS:					
Good and Choice:					
270-300 lbs.....	18.00-18.25	18.50-18.75	16.00-16.50	16.50-16.75	16.25-16.50
300-330 lbs.....	18.00-18.25	18.25-18.50	16.00-16.50	16.50-16.75	16.25-16.50
330-360 lbs.....	17.50-18.25	18.00-18.25	16.00-16.50	16.25-16.50	16.25-16.50
360-400 lbs.....	16.25-17.75	17.25-18.00	15.75-16.50	16.25-16.50	16.25-16.50

Good:					
400-450 lbs.....	15.75-17.00	16.75-17.50	15.50-16.25	16.00-16.50	16.25-16.50
450-550 lbs.....	15.25-16.50	15.75-16.75	15.00-16.00	16.00-16.25	16.25-16.50

Medium:					
250-550 lbs.....	14.50-17.75	15.50-18.25	15.00-16.00	15.75-16.25

PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.....	15.00-18.00	18.25-20.00

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.....	24.00-26.00	25.00-27.50	24.00-26.50	24.50-27.00	23.00-23.00
900-1100 lbs.....	24.00-26.00	25.50-28.00	24.50-27.00	24.50-27.00	23.50-25.00
1100-1300 lbs.....	23.00-26.00	25.00-28.00	24.00-27.00	24.00-28.50	23.00-23.00
1300-1500 lbs.....	22.50-25.50	24.50-28.00	23.00-26.00	22.00-25.50	22.50-24.00

STEERS, Good:					
700-900 lbs.....	21.00-24.00	22.00-25.50	21.00-24.00	21.00-24.50	21.00-23.00
900-1100 lbs.....	21.00-24.00	22.50-25.50	21.00-24.50	21.00-24.50	20.50-23.50
1100-1300 lbs.....	20.50-23.00	22.50-25.50	21.00-24.50	20.50-24.25	20.00-23.00
1300-1500 lbs.....	20.50-23.00	22.50-25.50	21.00-23.00	20.00-23.50	20.00-22.50

STEERS, Medium:					
700-1100 lbs.....	19.00-21.00	19.50-22.50	18.50-21.00	18.50-21.00	18.50-20.50
1100-1300 lbs.....	19.00-20.50	19.50-22.50	18.50-21.00	18.50-20.50	18.50-20.00

STEERS, Common:					
700-1100 lbs.....	17.50-19.00	18.00-19.50	17.50-19.00	16.50-18.50	17.00-18.50

HEIFERS, Choice:					
600-800 lbs.....	24.50-25.50	24.25-26.00	23.00-25.50	24.00-25.50	21.50-23.00
800-1000 lbs.....	23.00-25.00	24.25-26.50	23.00-25.50	24.00-25.50	21.50-23.00

HEIFERS, Good:					
600-800 lbs.....	21.00-24.00	22.00-24.25	20.50-23.00	20.50-24.00	19.50-21.50
800-1000 lbs.....	20.00-23.00	22.00-24.25	20.00-23.00	20.50-24.00	19.50-21.50

HEIFERS, Medium:					
500-900 lbs.....	19.00-21.00	19.00-22.00	18.25-20.50	18.00-20.50	18.00-19.00

HEIFERS, Common:					
500-900 lbs.....	17.00-19.00	17.50-19.00	16.50-18.25	16.00-18.00	16.50-18.00

COWS (All Weights):					
Good:					
.....	17.50-18.00	17.00-18.00	17.25-18.50	17.00-18.25	17.00-18.50
Medium:					
.....	17.00-17.50	16.25-17.00	16.50-17.25	16.00-17.00	16.50-17.00
Cut. & com.:					
.....	16.00-17.00	15.00-16.50	15.25-16.50	14.25-16.00	14.50-16.50
Canners:					
.....	14.00-16.00	14.00-15.00	13.50-15.25	13.00-14.25	14.00-14.50

BULLS (Tris. Excl.). All Weights:					
Beef, good:					
.....	19.00-20.50	19.50-21.00	20.50-21.00	19.00-20.50	19.50-21.00
Sausage, good:					
.....	20.00-20.50	22.25-23.50	21.00-21.50	20.50-21.00	21.50-23.00
Sausage, medium:					
.....	19.00-20.50	21.00-22.25	19.50-21.00	19.00-20.50	20.50-21.50

Sausage, cut. & com.:					
.....	16.50-19.00	18.00-21.00	17.00-19.50	16.00-19.00	18.00-20.50

VEALERS (All Weights):					
Good & choice*:					
.....	23.50-25.00	29.00-32.00	28.00-30.00	26.00-30.00	24.00-31.00
Com. & med.:					
.....	19.00-25.00	22.00-29.00	23.00-28.00	19.00-26.00	15.00-24.00
Cull, 75 lbs. up.:					
.....	13.00-19.00	17.00-22.00	17.00-23.00	15.00-19.00	10.00-15.00

CALVES (500 lbs. down):					
Good & choice*:					
.....	23.00-27.00	23.00-30.00	22.00-28.00	21.00-26.00	19.00-22.00
Com. & med.:					
.....	18.00-23.00	16.00-23.00	18.00-22.00	16.00-21.00	16.00-19.00
Cull:					
.....	13.00-18.00	14.00-16.00	14.00-18.00	14.00-16.00	13.00-16.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice*:					
.....	24.50-25.50	24.50-25.50	23.00-24.00	23.75-24.75	24.25-25.00
Med. & good*:					
.....	22.00-24.25	22.00-24.00	21.00-22.75	21.75-23.50	21.00-24.00
Common:					
.....	19.00-21.75	19.00-21.50	18.50-20.75	19.00-21.50	18.50-20.75

WETHERS:					
Good & choice*:					
.....
Med. & good*:					
.....

EWES:					
Good & choice*:					
.....	9.50-11.50	10.00-12.50	10.50-11.00	11.00-12.25	11.00-12.00
Com. & med.:					
.....	8.50-9.50	9.00-10.00	9.00-10.25	9.50-10.75	9.00-10.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the lots averaging within the top half of the good and the top half of the medium grades respectively.

*Quotations on shorn basis.



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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended February 12, 1949.

CATTLE

	Week ended Feb. 12	Prev. week	Cor.
Chicago	10,461	19,963	22,121
Kansas City	21,944	22,309	16,746
Omaha	18,274	21,305	21,019
East St. Louis	7,943	8,516	7,261
St. Joseph	8,881	9,879	9,848
St. Paul	9,678	6,788	10,264
Wichita	4,526	5,018	2,531
New York & Jersey City	6,547	7,024	6,512
Okla. City	4,182	6,063	5,170
Cincinnati	4,784	7,802	5,375
Denver	7,081	8,745	5,167
St. Paul	11,843	12,726	13,487
Milwaukee	3,026	2,947	3,942
Totals	127,620	142,086	128,925

HOGS

Chicago	42,564	47,071	29,814
Kansas City	9,575	9,845	7,519
Omaha	38,064	44,083	33,395
East St. Louis	29,940	30,907	23,955
St. Joseph	26,081	24,832	16,050
St. Paul	32,953	29,444	17,555
Wichita	5,704	3,307	2,541
New York & Jersey City	33,527	31,455	29,552
Okla. City	9,821	12,349	6,714
Cincinnati	14,307	19,439	16,075
Denver	13,033	15,803	9,550
St. Paul	24,063	40,076	19,744
Milwaukee	5,157	5,282	2,964
Totals	283,629	314,943	215,437

SHEEP

Chicago	11,123	6,098	10,858
Kansas City	15,228	12,743	21,363
Omaha	18,715	14,911	21,472
East St. Louis	6,076	6,053	5,493
St. Joseph	12,047	12,624	17,674
St. Paul	8,378	5,375	5,137
Wichita	8,301	3,274	5,328
New York & Jersey City	40,172	38,130	38,914
Okla. City	1,509	2,460	846
Cincinnati	9,915	833	1,398
Denver	12,682	10,247	19,034
St. Paul	4,907	4,197	8,106
Milwaukee	332	542	637
Totals	138,489	124,193	159,260

*Revised.

**Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyard receipts for local slaughter, including direct.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on February 17:

CATTLE:

Steers, med. & gd.	\$21.00@22.10
Steers, com. & med.	19.00@20.00
Heifers, med. & gd.	19.00@21.25
Cows, med. & gd.	16.50@18.00
Cows, cut. & com.	14.25@16.50
Cows, can. & med.	13.00@14.00
Bulls, med. & gd.	20.00@22.75

CALVES:

Vealers, gd.	\$30.00 only
Calves, med. & gd.	24.00@27.00

HOGS:

Med. & gd., 180-230	\$21.50@22.50
Sows, gd.	16.50 only

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on February 17:

CATTLE:

Steers, choice	\$25.50 only
Steers, med. & gd.	22.00@24.75
Steers, com.	20.00@22.00
Heifers, com. to gd.	20.00@23.25
Cows, gd.	19.00@19.50
Cows, com. & med.	17.50@18.00
Cows, can. & cut.	14.00@17.00
Sausage bulls, gd.	20.50@23.00

CALVES:

Vealers, gd. & ch.	\$30.00@33.00
Com. & med.	19.00@29.00
Culls	10.00@19.00

HOGS:

Gd. & ch., 180-225	\$21.75@22.00
Sows, gd. & ch., 400/down	16.50@16.75

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Feb. 10...	3,610	504	12,543	1,558
Feb. 11...	1,138	211	8,571	781
Feb. 12...	30	29	3,009	11
Feb. 14...	4,498	369	10,661	2,914
Feb. 15...	6,000	800	11,000	3,300
Feb. 16...	9,800	500	17,000	2,500
Feb. 17...	6,700	500	11,500	5,000

*Wk. so far...20,998 1,000 50,161 14,714
Wk. ago...35,321 2,450 40,203 15,228
1948...25,150 2,400 45,556 16,460
1947...41,080 5,315 43,079 15,947

*Including 710 cattle, 100 calves, 17,914 hogs and 2,980 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Feb. 10...	1,958	132	1,804	665
Feb. 11...	782	...	1,679	1,183
Feb. 12...	213	...	294	153
Feb. 14...	986	...	1,338	206
Feb. 15...	2,903	63	1,633	1,192
Feb. 16...	3,500	50	2,000	1,500
Feb. 17...	2,500	50	1,500	2,000

Wk. so far...9,899 163 6,491 4,998
Wk. ago...12,718 412 5,814 7,239
1948...9,563 184 4,480 4,288
1947...14,700 507 2,558 7,213

FEBRUARY RECEIPTS

	1949	1948
Cattle	84,602	80,286
Calves	6,494	9,277
Hogs	176,851	156,829
Sheep	41,581	60,025

FEBRUARY SHIPMENTS

	1949	1948
Cattle	33,655	30,577
Hogs	19,859	16,126
Sheep	18,333	14,890

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, February 17, 1949.

	Week Ended Feb. 17	Prev. week
Packers' purch.	33,195	43,014
Shippers' purch.	6,709	7,159
Total	39,904	50,173

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended February 12.

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Feb. 12...	212,000	463,000	162,000
Feb. 5...	238,000	515,000	200,000
1948...	186,000	330,000	208,000
1947...	285,000	412,000	261,000
1946...	287,000	502,000	418,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Feb. 12...	378,000
Feb. 5...	411,000
1948...	267,000
1947...	329,000
1946...	411,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Feb. 12...	153,000	325,000	114,000
Feb. 5...	172,000	365,000	122,000
1948...	138,000	232,000	124,000
1947...	235,000	284,000	182,000
1946...	212,000	374,000	317,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended February 12:

	Cattle	Calves	Hogs*	Sheep
Salable	344	830	272	389
Total (incl. direct)	4,582	5,429	20,452	26,044
Previous week:				
Salable	394	920	105	129
Total (incl. direct)	3,710	4,384	19,065	24,405

*Including hogs at 31st street.

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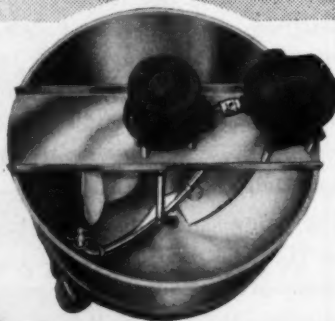
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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 13, 1949, as reported to the National Provisioner:

CHICAGO

Armour, 7,440 hogs; Swift, 3,455 hogs; Wilson, 3,501 hogs; Agar, 7,123 hogs; Shippers, 7,493 hogs; Others, 21,037 hogs.
Total: 19,461 cattle; 2,216 calves; 50,285 hogs; 11,123 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,180	417	1,434	1,473
Cudahy	2,812	491	806	1,150
Swift	2,960	644	1,890	5,015
Wilson	2,184	371	1,091	2,302
Central	196
U.S.P.	799
Others	7,399	1	4,154	5,279

Totals... 20,020 1,924 9,875 15,228

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	5,832	5,900	5,144
Cudahy	3,859	5,497	3,952
Swift	4,168	8,022	5,440
Wilson	2,615	4,823	1,422
Eagle	30
Greater Omaha	96
Hoffman	92
Rothschild	490
Roth	183
Kingman	1,461
Merchants	31
Others	...	16,072	...

Totals... 18,837 40,314 15,958

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,261	706	11,537	3,092
Swift	3,536	1,834	10,408	2,815
Hunter	1,146	...	1,826	169
Hell	1,910	...
Krey	1,124	...
Laclede	1,176	...
Sieloff	959	...
Others	8,082	824	17,907	5,312
Shippers	3,142	2,029	16,921	243

Totals... 19,137 4,413 64,668 11,631

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,797	1,041	9,467	9,906
Armour	2,429	303	8,102	1,816
Others	3,806	203	4,096	1,273

Totals... 9,032 1,547 21,665 13,085
Does not include 38 cattle, 8,223 hogs and 235 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	3,679	59	10,898	2,525
Armour	3,375	24	15,242	4,899
Swift	2,405	20	8,062	2,238
Others	288
Shippers	11,904	164	25,993	5,507

Totals... 21,651 257 60,195 15,169

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,982	304	2,505	3,141
Guggenheim	654
Dunn	99	...	4	...
Ostertag	93	...	491	...
Sunflower	7	...	26	...
Pioneer
Excel	755
Others	596	...	738	160

Totals... 4,526 304 3,764 3,301

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,008	128	1,307	219
Wilson	1,961	251	1,421	99
Others	141	...	604	...

Totals... 2,900 379 3,332 318

Does not include 327 cattle, 576 calves, 6,489 hogs and 1,275 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	338
Kahn's
Lohrey	705	...
Meyer
Schlachter	163	123	...	43
National	188	4
Others	1,766	865	12,967	105

Totals... 2,117 962 13,672 450

Does not include 1,455 cattle bought direct. Market shipments for the week were 199 calves and 2,236 hogs.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,188	131	2,536	4,800
Swift	1,273	71	3,546	2,483
Cudahy	651	42	3,311	1,255
Others	3,180	122	1,832	1,727

Totals... 6,498 366 11,323 9,776

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,247	3,429	11,322	1,562
Bartusch	602
Cudahy	877	1,229	...	2,052
Rifkin	711	9
Superior	1,089
Swift	4,317	9,273	12,741	1,293
Others	1,489	2,308	5,151	5,850

Totals... 13,332 16,248 29,214 10,757

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	946	846	1,666	1,490
Swift	1,177	645	2,102	3,560
Blue
Bonnet	257	6	462	...
City	904	19	319	...
Rosenthal	420	12	...	19

Totals... 3,804 1,528 4,540 5,078

TOTAL PACKER PURCHASES

	Week ended Feb. 12	Prev. week	Cor. 1948
Cattle	141,335	153,521	132,650
Hogs	312,358	356,680	208,679
Sheep	111,910	160,346	118,585

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., February 17.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:
160-180 lb. \$16.75@19.50
180-240 lb. 19.25@20.00
240-300 lb. 17.50@19.75
300-360 lb. 17.00@18.75

Sows:
270-360 lb. \$17.00@17.50
400-550 lb. 14.50@16.25

Receipts of hogs at Corn Belt markets for the week ended February 17 were:

	This week estimated	Same day last wk. actual
Feb. 11	35,000	39,000
Feb. 12	39,000	36,000
Feb. 13	37,000	39,000
Feb. 15	60,000	48,500
Feb. 16	60,000	40,000
Feb. 17	42,000	24,000

CANADIAN KILL

Inspected slaughter in Canada, week ended February 5, 1949:

Week Ended Feb. 5

	Same Week Last Year
CATTLE	
Western Canada..	13,133
Eastern Canada..	9,617
Total	22,750
HOGS	
Western Canada..	29,535
Eastern Canada..	40,031
Total	69,566
SHEEP	
Western Canada..	2,447
Eastern Canada..	3,025
Total	5,472

11,441
26,966

54,835
67,784

122,619

5,880
8,698

14,523

PACIFIC COAST LIVESTOCK
Receipts at leading Pacific Coast markets, week ending February 10.

	Cattle	Calves	Hogs	Sheep
Los Angeles...	9,100	975	2,800	0
No. Portland...	1,750	150	1,100	435
San Francisco..	945	13	1,075	1,070

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Feb. 12, 1949.	15,022
Week ending Feb. 12, 1949.	10,807	Week previous	11,900
Week previous	15,820	Same week year ago	4,857
Same week year ago	9,975		
COW:		PORK CURED AND SMOKED:	
Week ending Feb. 12, 1949.	1,876	Week ending Feb. 12, 1949.	1,064,459
Week previous	2,694	Week previous	1,257,564
Same week year ago	2,683	Same week year ago	1,967,553
BULL:		LARD AND PORK FATS:	
Week ending Feb. 12, 1949.	1,387	Week ending Feb. 12, 1949.	259,854
Week previous	659	Week previous	367,295
Same week year ago	393	Same week year ago	203,129
VEAL:		LOCAL SLAUGHTER	
Week ending Feb. 12, 1949.	10,703	STEERS:	
Week previous	7,800	Week ending Feb. 12, 1949.	5,342
Same week year ago	9,742	Week previous	5,702
LAMB:		Same week year ago	4,381
Week ending Feb. 12, 1949.	40,968	COWS:	
Week previous	64,287	Week ending Feb. 12, 1949.	961
Same week year ago	54,994	Week previous	1,019
MUTTON:		Same week year ago	1,018
Week ending Feb. 12, 1949.	2,865	BULLS:	
Week previous	3,197	Week ending Feb. 12, 1949.	244
Same week year ago	3,339	Week previous	303
HOG AND PIG:		Same week year ago	423
Week ending Feb. 12, 1949.	2,180	CALVES:	
Week previous	3,705	Week ending Feb. 12, 1949.	5,929
Same week year ago	1,433	Week previous	7,480
PORK CUTS:		Same week year ago	9,700
Week ending Feb. 12, 1949.	2,231,280	HOGS:	
Week previous	2,875,949	Week ending Feb. 12, 1949.	33,527
Same week year ago	2,486,000	Week previous	31,455
BEEF CUTS:		Same week year ago	29,522
Week ending Feb. 12, 1949.	101,205	SHEEP:	
Week previous	116,434	Week ending Feb. 12, 1949.	40,172
Same week year ago	111,534	Week previous	38,130
VEAL AND CALF:		Same week year ago	38,914
Week ending Feb. 12, 1949.	1,794	Country dressed product at New York totaled 7,626 veal, 164 hogs and 79 lambs in addition to that shown above. Previous week: 6,170 veal, 40 hogs and 69 lambs. Same week 1948: 6,006 veal, 60 hogs and 108 lambs.	
Week previous	3,634	†Incomplete.	
Same week year ago	3,589		
LAMB AND MUTTON:			
Week ending Feb. 12, 1949.	6,407		
Week previous	8,799		
Same week year ago	4,880		

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended February 5 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1050 lbs.	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$19.81	\$30.57	\$30.11	\$25.11
Montreal	29.45	29.60	27.00
Winnipeg	28.00	27.60	21.61
Calgary	19.40	28.10	20.50
Edmonton	21.50	27.60	21.50
Pr. Albert	20.00	27.35	18.75
Moose Jaw	20.50	27.35
Saskatoon	24.00	27.35
Regina	24.10	27.35	19.00
Vancouver

*Dominion government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended February 12, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,547	8,029	33,537	40,172
Baltimore, Philadelphia	4,594	1,561	21,966	1,570
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	10,923	3,896	48,431	9,915
Chicago, Elburn	23,045	9,733	81,258	13,333
St. Paul-Wis. Group	20,609	33,404	89,906	7,712
St. Louis Area	12,266	4,121	65,398	10,605
St. Paul City	9,290	1,189	37,212	8,407
Omaha	19,597	1,185	46,890	19,744
Kansas City	16,152	3,337	36,510	14,604
Iowa and So. Minn.	15,902	7,489	187,103	35,000
SOUTHEAST	2,900	1,284	26,581
SOUTH CENTRAL WEST	20,722	5,653	49,118	29,970
ROCKY MOUNTAIN	8,181	360	14,536	13,806
PACIFIC	18,367	3,466	25,330	24,494
Grand total	189,041	84,690	763,800	222,692
Total week ago	199,813	73,423	817,054	222,337
Total same period 1948	189,483	90,991	702,363	271,011
*Corrected: Week ended Feb. 5, 1949, New York area—Hogs, 31,455; grand total, 317,054.				

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during: January 1949—Cattle, 74.7; calves, 68.5; hogs, 77.3; sheep and lambs, 82.6. December 1948—Cattle, 77.1; calves, 70.4; hogs, 77.1; sheep and lambs, 83.7.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants:

	Cattle	Calves	Hogs
Week ended February 11	930	822	15,078
Week previous	932	851	15,181
Cor. week last year	2,190	922	10,804

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NEW EQUIPMENT *and Supplies*

SILICONE GLAZE FOR MEAT LOAF PANS

The sticking of baked meat loaf to sides and bottoms of cooking pans, one of the problems in meat processing, is claimed to be eliminated by the application of a new synthetic coating which gives easy release, easy cleaning and eliminates carbon deposits on meat loaf pans. Meat loaves are released from the pans as one piece, practically eliminating "cripples."

This new coating is one of the silicone compounds which have found so many new uses. A product of chemical research, this Dow-Corning silicone compound is unique in that its super-smooth surface, formed by coating the pan and "curing" with heat, is not affected by cooking meat products which do not adhere to its non-metallic surface.

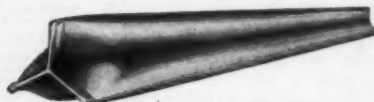
One of the problems which has limited its use has been satisfactory applica-

glazed. The plant cleaning procedure recommended is to use regular pressure washing which effectively removes grease and fat. Such mild washing will not affect the glazed surface. Until service records from extensive use are available it is impossible to say how long this glaze will continue to give free releases, but it is for a substantial number of bakings. After a period of time it is necessary to renew this coating and this is part of the service.

"It is much more satisfactory to start with new meat loaf pans, since these are smooth in the beginning. To these pans a smooth, uniform unbroken surface of pan glaze is applied, both inside and out, with a heavy protective coating on the top edges. New pans thus treated give long service and can be easily cleaned of glaze when it is necessary to renew the coating. Used pans can be

NEW STAINLESS SMOKESTICK

A new type of smokestick is now being made by Engelke Engineering, Inc., Hartford, Wis. The smokestick is made of stainless steel to give long service and is shaped so as to present the



minimum point of contact with the sausage. This is said to eliminate the unsmoked spot, which results from sausage pressing against a round wood stick.

Tubular construction of the new stick provides maximum rigidity and strength. The ends have a welded seal and no holes or cracks to become contaminated and harbor bacteria. The smooth surface of the stick is easy to clean. Its weight is always constant and there can be no splinters to puncture casings. Sticks have been made in lengths varying from 41 to 54 in. and other lengths are available.

The new Engelke plant is engaged entirely in the fabrication of stainless steel equipment for the food processing industries. The line includes hose racks, portable pipe racks, pipe supports, parts and fittings, dollies, portable wash sinks, laboratory counters and other accessories.

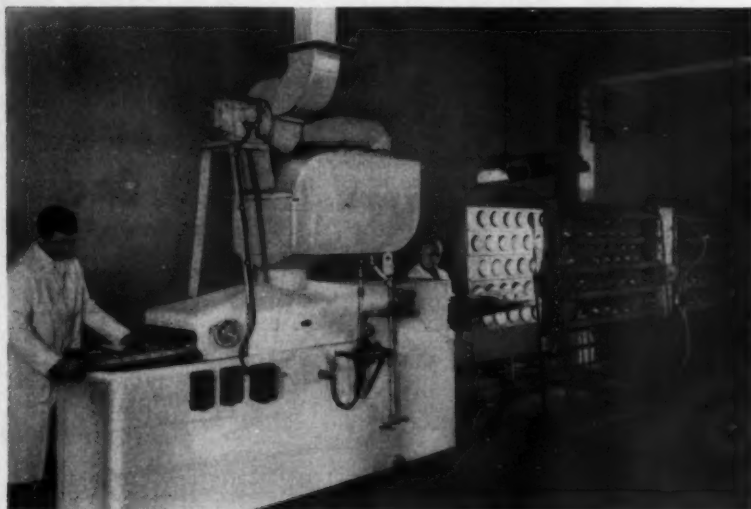
MASTER MEAT PRICER

A new "Master Meat Pricer," published by *Meat Merchandising*, is available to wholesalers and retail outlets. The pricer gives costs on the various retail cuts in beef, veal, pork and lamb carcasses at various levels for each and costs of the wholesale cuts. With this pricer it is relatively easy to arrive at the value of meats on hand and simplify taking an inventory.

The book has 88 pages and 50 charts with accompanying explanations and illustrations. It may be obtained through the publisher, *Meat Merchandising, Inc.*, 105 S. 9th st., St. Louis 2, Mo. The price for the standard edition is \$5 and in a grease-resistant binding is \$6.

KEEP THE GUIDE HANDY

THE ANNUAL MEAT PACKERS GUIDE contains much valuable material for meat plant managers, operators and purchasing agents. Sources of supply for all equipment and supply items used in the meat market can be found in the directory section.



SPRAYING THE GLAZE ON PANS AFTER CLEANING

tion. A new service for applying this coating has been announced by the DeFoe Pan Cleaning and Glazing Corporation of Chicago. The DeFoe plant is modern and sanitary and has facilities for cleaning, washing, coating and the specialized heat treatment used to "cure" or set the glaze after it is applied to meat loaf pans.

In describing the application to the meat processing industry, Mr. Hornkohl, vice president of the company, explained:

"Recently we glazed several hundred meat loaf pans which are now giving excellent service. The meat loaf comes out whole without sticking, and pans are more easily cleaned than when not

satisfactorily glazed provided they are in good condition and without rough spots in the metal or deep scratches or cracks. After they are received at the plant they are thoroughly cleaned with a cold stripper, a warm, non-alkaline detergent, and given a thorough rinse after each operation. This puts the pans in a sanitary condition before glaze is applied and makes it possible to get perfect coatings."

Aluminum, aluminumized steel pans, tinned and stainless steel pans all have been coated with satisfactory results. The DeFoe Corporation is at the present time the only firm furnishing service for the meat processing industry.

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No. 43 Vertical Hog Hoist requires a minimum of floor space and practically no head room above the sticking rail. It does away with any height of bleeding wall, right or left hand and single or double. It can also be used for sheep and calves.

No. 579 "Z" Hog Hoist and Sticking Conveyor greatly facilitates the complete operation of carrying the hog up to and past the sticking station, evenly spaced and traveling smoothly so proper incision for efficient bleeding is made easily. Rail stops, bunching and hog swinging, is eliminated.

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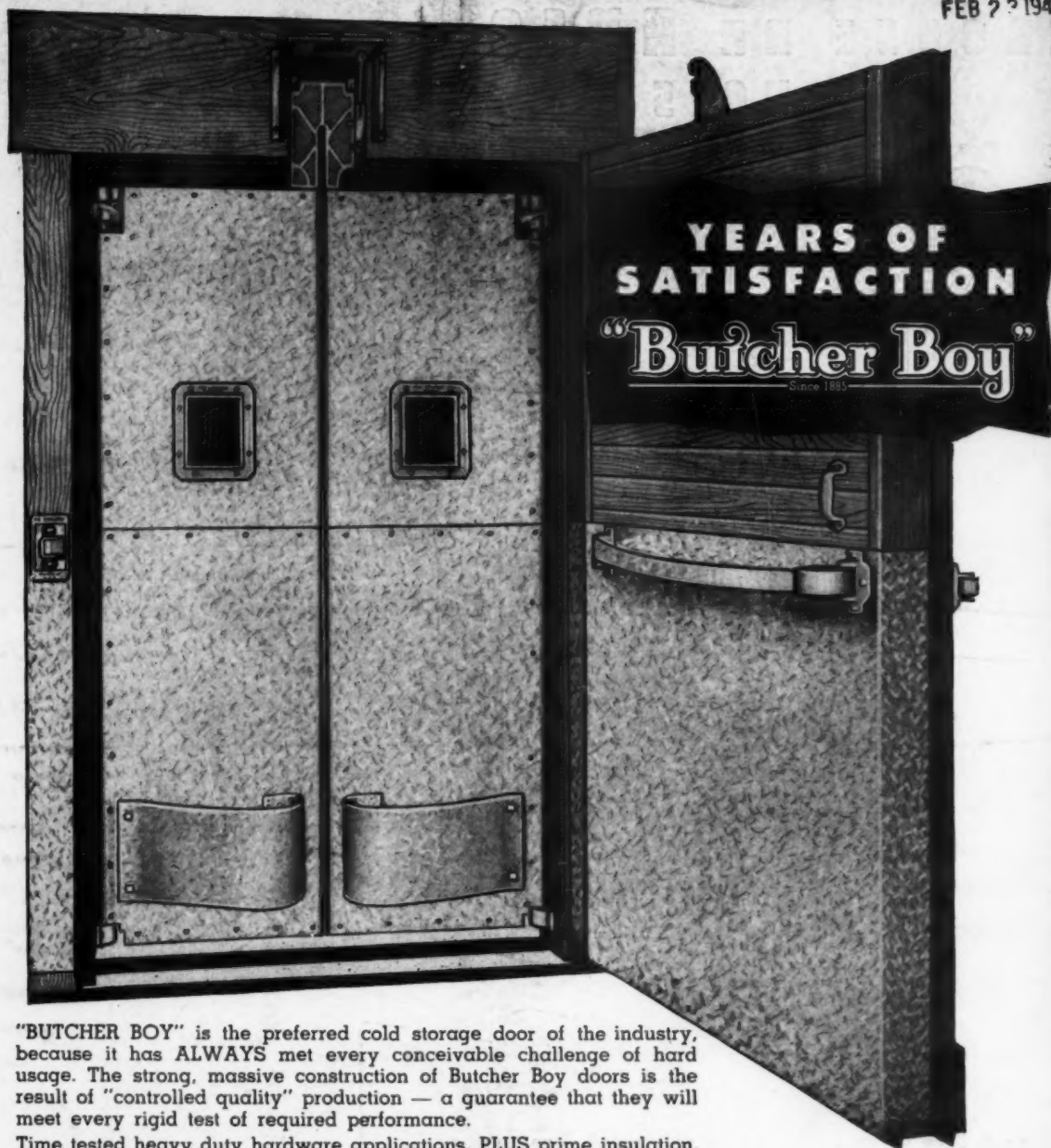
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